



GLUTEN FREE MENU

SHAREABLES

SouthPark Dip Platter **13.50**

Pimento cheese, artichoke dip, and cashew hummus, served with house made Citra-hopped pickles, goat cheese stuffed peppadew peppers and crisp veggies

Wood Grilled Artichoke and Sun-dried Tomato Dip **13**

A creamy spread baked with grilled artichokes, and Sun-dried tomatoes served with crisp vegetables

Boo's Duck Fat Chicken Wings **15**

Six crisp confit wings, oven-baked with Legion wing rub. Served with house made Citra-hopped pickles

SALADS

Chicken Chopped Salad **15.5**

Wood grilled chicken breast rubbed with Legion Wing Rub over romaine and local greens topped with red onion, avocado, cucumber, tomato, Citra-hopped pickles, roasted peppers and choice of dressing

Grilled and Chilled Heirloom Tomatoes **15**

With chilis, garlic, ginger, purple basil, and Burrata

*Steak Cobb Salad **17**

Legion's Santa Maria spiced grilled steak with eggs, avocado, corn, tomato, bacon, and herb goat cheese served over romaine and local greens with a cilantro lime vinaigrette

Wood-Grilled Shawarma Spiced Chicken Bowl **16**

Crisp lettuce mix, cashew hummus, amba, tomato, cucumber, pickled red onion, quinoa tabouleh, and tzatziki, with lemon and olive oil

SIDES

All sides **4**

Wood charred potato fingerlings | Sweet potato fingerlings | Pan-roasted Mexican street corn | Mashed potatoes | Roasted broccoli | Braised collards | Quinoa salad | Side salad | Fresh fruit

HANDHELDS

Juicy Jay Grilled Chicken Sandwich **15**

Dusted with Legion Wing Rub, wood grilled and topped with spicy honey, house made pickles, and tomato on a gluten free roll

*Pho Mi Dip **17**

Pho braised short rib, thin sliced flank steak, pickled carrots, daikon, cucumbers, jalapeno, hoisin mayo and cilantro on a gluten free bun with a pho broth jus

*Southpark Smash-Burger **15**

Two Mullis Farms smash-burgers, applewood bacon, American cheese, red onions, pickles, and special sauce on a gluten free bun

Butter Chicken Roll **15**

Chicken breast marinated in butter chicken spices grilled and served with cilantro, mint, mango chutney, roasted pepper, and pickled red onions on a buttered and toasted gluten-free bun

CBLT **15**

Candied applewood bacon, heirloom tomatoes, Adrina Farms lettuce, and roasted garlic aioli on a gluten-free bun

SMALL PLATES

Lamb Carnitas **12**

Crisp marinated and slow cooked lamb with salsa verde, avocado pico de gallo, currant pine nut rice, harissa, corn tortillas

*Wood-Grilled Sirloin Steak **17**

With arugula and heirloom tomato salad, yellow squash marmalade, and a chili ginger dressing

*Pan Seared Halibut **18**

With corn and crab chowder and marinated cherry tomatoes

LARGE PLATES

BBQ Plate **18**

Wood smoked chopped local pork with Eastern Carolina BBQ sauce, grilled brisket sausage and choice of two sides