



“Duffy’s Offers Gluten Free Menu”

FOR IMMEDIATE RELEASE

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KENNEBUNK – Guests at Duffy’s Tavern & Grill now have even more options. Starting today, Duffy’s will begin offering all guests a gluten free menu. Owner David “Duffy” Cluff states, “We had at least a dozen guests each week looking for gluten free options.”

Duffy’s Gluten Free Menu will feature many naturally gluten free appetizers and some new options for lunch and dinner. Guests may choose from sandwiches & burgers made with local baker Gina Sandora’s Gluten Free Honey Buttermilk Bread. Guests will also be able to enjoy Seafood, Steak and Pasta dishes made with Gillian’s Gluten Free Pasta. Guests won’t believe its gluten free, when they try Duffy’s pizza made from Sandora’s Gluten Free pizza crust; it’s thick and crisp!

“Guests with gluten allergies and celiac disease should be able to enjoy themselves too. We’ve found the best gluten free products available and are offering them to our customers,” Cluff continued.

Not only will guests have great meals to enjoy, but Duffy’s also features a selection of gluten free beer and wine. Woodchuck Amber and Pear hard cider, Red Bridge beer and Mike’s Hard Lemonade, as well as all wines offered at Duffy’s, are gluten free.

Gina Sandora, founder of Allergeena Gluten Free Baked Goods, helped Duffy’s develop their gluten free menu, saying, “I’m thrilled with how Duffy’s gluten free menu has evolved. Living with a gluten allergy is hard, and Duffy has done a great job making it that much easier.”

Duffy’s gluten free menu is available for lunch and dinner daily and is available to view online at www.duffyskennebunk.com under “Menu.”

Located in Kennebunk’s historic Lafayette Center, Duffy’s serves a full lunch and dinner daily, as well as breakfast on Sundays. The space, complete with exposed beams and large windows overlooking the Mousam River and Mousam River Dam, exudes a raw mill feel while providing 21st century comforts.

For more information, visit www.duffyskennebunk.com or contact Chris Cluff at chris@duffyskennebunk.com.