



More gluten-free bakeries and restaurants!

Last year we brought you a list of dedicated gluten-free restaurants and bakeries across the U.S. These welcoming environments where nothing is off limits (depending on other food intolerances) provide the feeling of normalcy that is often taken for granted—the freedom to order anything on the menu. Here are some new and updated entries since our last list was published a year ago.

Where is your favorite dedicated gluten-free bakery or restaurant to grab a gluten-free meal or sweet treat? Let us know on Facebook, Twitter or Instagram!

NEW OR COMING SOON

- » Majestic Bakery and Café, Hot Springs, Arkansas
- » New Dawn Gluten Free Bakery, Auburn, California
- » The Morning Dove Gluten Free Bakery & Café, Monterey, California
- » Veg On The Edge, Santa Cruise, California
- » Fatamorgana Gelato, Studio City, California

- » No Label At The Table, Carmel, Indiana
- » ButterUp Cakes, Bangor, Maine
- » TAP NYC, New York, New York
- » Tali Restaurant, New York, New York
- » Adi's Active Nutrition, Las Vegas, Nevada
- » To Your Health Bakery, Winston-Salem, North Carolina
- » Spark Gluten Free Bakery, Fairborn, Ohio

- » The G-Free Spot, Hilton Head, South Carolina
- » Zucchini Kill Bakery, Austin, Texas
- » Mor Bakery & Café, Milwaukee, Wisconsin

ADDED A CAFÉ

- » The Red Bandana Bakery & Cafe, Bethesda, Maryland

ADDED A SECOND LOCATION

- » WilderWood Restaurant & Bar, Austin, Texas
- » The Happy Tart Bakery, Falls Church, Virginia

FROM WHOLESALE TO RETAIL

- » Third Coast Bakery, Traverse City, Michigan
- » Sit By Me Bakery, Branson, Missouri
- » Anna B's Gluten Free, Mechanicsville, Virginia

MISSED

- » NewBrook Kitchen & Artisan Market, Westport, Connecticut
- » Clovermint Café & Market, Dania Beach, Florida
- » VegoBistro - Food Truck & Restaurant, Austell, Georgia
- » Heard Food Truck, Bath, Maine
- » Divine I2 Café, Cockeysville, Maryland
- » Gluten Free Bakery Girl, St. Michaels, Maryland
- » White Envelope Arepa Bar, Baltimore, Maryland
- » Springbone Kitchen, New York, New York

❖ Check out the extended list of dedicated GF eateries at bit.ly/2pjFXQw

California Pizza Kitchen's Cauliflower Crust

California Pizza Kitchen (CPK) introduced a cauliflower crust made with gluten-free ingredients to its menu in January. Eager to explore dishes that put vegetables at the center of the plate, CPK makes its cauliflower pizza crust in a certified gluten-free facility with a custom blend of mozzarella cheese, rice flour, herbs and spices.

The new cauliflower crust provides a lower-carb alternative to its traditional gluten-free crust, which was added to the menu in 2013.

"Putting our spin on a cauliflower-based crust seemed like a natural, and exciting, next step," says Brian Sullivan, senior vice president of culinary innovation. "Now, we are proud to offer our guests a new, uniquely delicious way to enjoy their CPK pizza, with a vegetable-centric, cauliflower-based crust that's made with high-quality, gluten-free ingredients."

Any CPK pizza can be prepared on one of the gluten-free crusts for an additional charge of \$2.50. CPK's gluten-free offerings comprise four pizzas: barbeque chicken; pepperoni; mushroom, pepperoni and sausage; and Margherita. Each pie is prepared using the safe-handling procedures created and approved by The Gluten Intolerance Group (GIG). Due to kitchen space limitations, only the four varieties listed above adhere to GIG's certified procedures. All other pizzas are made in a shared cooking area, putting them at risk of cross-contamination with wheat.

—Jennifer Harris





THIS MAY, CELEBRATE
Celiac Awareness Month!



(WITH A SLICE OF GLUTEN-FREE PIE!)

CHECK OUT OUR STORE LOCATOR OR ORDER ONLINE AT GLUTENFREEMALL.COM

