

THE GALLERY

Appetizers

Charcuterie & Cheese 16

*prosciutto, mortadella, soppressata,
thomasville tomme, beemster aged gouda,
orange windmill chili pepper*

Hummus and Pimento Cheese 12

grilled pita bread

Chilled Shrimp Cocktail 18

Crab Cake 20

potato crisps, romaine, sriracha aioli

Falafel 12

yogurt, cucumber salad, za'atar spice

Shrimp Tacos 12

chipotle aioli, tomato

Chicken Wings half-dozen/dozen 9/18

*tossed in hot, mild, or asian sauce
blue cheese dressing*

Chicken Quesadilla 16

sour cream, fire roasted salsa

French Fries 12

ketchup, roasted garlic aioli

Wood-Fired Pizzas

Margherita 17

*fresh mozzarella, arugula,
marinated tomatoes*

Pepperoni 19

*roasted tomato sauce,
fresh mozzarella, aged parmesan*

Prosciutto & Soppressata 20

*fresh mozzarella, chili peppers,
aged parmesan*

Artichoke 19

cherry tomato, spinach, feta

Salads

Burrata Salad 13

*heirloom tomatoes, basil pesto, arugula,
balsamic reduction*

Caesar Salad 14

*croutons, parmesan, white anchovy
add: chicken 12, shrimp 9, or salmon 14*

Tossed Cobb Salad 21

*tomatoes turkey, egg, bacon, blue cheese crumbles
with blue cheese dressing*

Sandwiches

served with french fries or petite salad

Turkey Sandwich 17

*oven roasted turkey, provolone, lettuce, tomato,
bacon, garlic aioli, multigrain bread*

Angus Burger 20

*premium blended black angus, lettuce, tomato,
red onion, choice of cheese, on a brioche bun*

Crispy Chicken Sandwich 17

*buttermilk fried chicken breast, bacon, lettuce,
tomato, pepper jack, honey mustard-bbq sauce*

Entrées

Steak Frites 39

strip loin, french fries, red wine sauce

Organic Scottish Salmon 32

*crispy quinoa, cauliflower, golden raisins, spinach,
onion cream*

Chicken 29

*honey roasted vegetables, farro, carrot mousse,
sherry-mustard jus*

Beef Tenderloin 39

*charred vidalia onion whipped potatoes,
asparagus, red wine sauce*

Smoked Tomato Gemelli 18/24

*coastal shrimp, noble star bacon, summer squash,
zucchini*