

STARTERS

GF PARSNIP & ASPARAGUS BISQUE
Asparagus salad, chestnuts 12

AVOCADO TOAST*
Avocado smash, parsley pistou, mustard leaf
chia seeds, poached egg, ciabatta bread 17

CRAB CAKES
Jumbo lump crab, cipollino onion, arugula, cilantro aioli 14

ARTISANAL CHEESE & MEAT BOARD
Cloth bound cheddar, smoked goat cheese, prosciutto, salami vesuvio
black mustard, pickled veggies, grilled whole grain baguette 18

GF GRILLED OCTOPUS
White bean purée, olive tapenade, pears, citrus gremolata 14

GF BEET & BURRATA SALAD
Pickled baby beets, fennel, pumpkin sprouts, puffed sorghum
burnt citrus vinaigrette 14

FALL PANZANELLA SALAD
Pumpernickel, arugula, butternut squash, pickled red onion
smoked goat cheese, frisee, lardons, sherry vinaigrette 13

GF AÇAÍ BERRY BOWL
Açaí, toasted coconut, house-made granola
fresh berries, banana 15

WILD MUSHROOM FLATBREAD
Béchamel, local mushrooms, arugula, Toska truffle 14

SNAKE RIVER FARMS SLIDERS
BBQ bacon pimento cheese
house pickles, special sauce 14

ENTRÉES

GF TWO FARM FRESH EGGS*
Eggs any style, choice of breakfast meat
crispy fingerling potatoes 12

GF GALLERY OMELET
Smoked chicken, peppers, onions, pickled green tomato
local cheddar, crispy fingerling potatoes 16

SHRIMP & GRITS
Anson Mills Stone ground grits, andouille sausage cream
charred corn, crispy prosciutto 16

CHICKEN & WAFFLES
Pickle brined chicken, honey waffles
sriracha maple syrup, scallion veloute 15

FRENCH TOAST
Chef's weekly inspiration 13

JUMBO FLAPJACKS
Buttermilk pancakes, honey butter
pear & cherry compote, autumn shatter 12

GF CHORIZO HASH*
Choice of eggs, chorizo, crispy fingerlings, pico de gallo
smoked gouda, avocado crema, crispy corn tortilla 15

BAUCOM'S GRASS FED BURGER*
Arugula and red onion slaw, applewood bacon, dijonnaise
OMB gruyère, sunny side up egg
pretzel brioche roll, French fries 18

CRAB CAKE BENEDICT*
Jumbo lump crab cakes, fried green tomato, poached eggs
hollandaise, crispy fingerling potatoes 18

LAMB BURGER*
Harrisa spiced lamb, pickled vegetables, feta cheese, tzatziki sauce garlic
naan, cucumber & tomato salad 16

SOUTHERN BENEDICT*
Poached eggs, buttermilk biscuit, smoked brisket
chili hollandaise, crispy fingerling potatoes 17

PASTRIES/ 4 EACH

Croissant
Muffin
Danish
Toast

GF FAVORITES

Truffle fries / 8
Cheddar cheese grits / 5
Regular or low fat yogurt / 5
Seasonal fruit & berries / 5

GF MEATS/6 EACH

Applewood bacon
Chicken apple sausage
Canadian bacon
Sausage patties
Smoked salmon

JUICES
Orange / 5
Tomato / 3
Pineapple / 3
Cranberry / 3
Grapefruit / 5

NATALIE'S COLD PRESS JUICES/8
EACH
Strawberry Lemonade
Blood Orange
Orange Beet

HOT BEVERAGES
Coffee / 2.75
Cappuccino / 6
Espresso / 4.75
Herbal Tea / 4
Latte / 6

Marriott Platinum Breakfast

PETITE BELGIUM WAFFLES
Mixed berries, honey pearls
chantilly cream

GF SOUTHERN GRITS
Smoked chicken, Anson Mills grits
charred corn, pickled green tomato

GF VEGETABLE HASH*
Two eggs your way, fingerling potatoes
pepper, onions, spinach, goat cheese

EXECUTIVE SOUS CHEF
Mike Bobb

EXECUTIVE CHEF
Ivo Sandra

SOUS CHEFS
David Bines
Joelynn Lauterwasser

Gallery Restaurant supports many local and regional farmers and businesses, dedicated to providing you with the freshest products of the season. We believe in the Earth to table concept, which means you can guarantee the chefs select the very best meats, seafood, and produce for your dining pleasure.

*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.
ALL PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE. PARTIES BOOKED THROUGH OUT PRIVATE EVENT COORDINATOR ARE SUBJECT TO A 24% SERVICE CHARGE