



IMPRESSIONISM

The beginning of Modern Art

Ⓞ PARSNIP & ASPARAGUS BISQUE 12
Asparagus salad, chestnuts

GALLERY FRENCH ONION SOUP 12
Onion medley
focaccia crouton, OMB gruyère

Ⓞ BACKYARD SALAD 14
Ultra greens, poached baby pear
local bleu cheese, walnuts, verjus

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

Ⓞ MASALA TUNA* 18
Puffed rice & seaweed, dried mulberries
black radish, heart of palm, yogurt gel

Ⓞ LOBSTER TAIL 24
Butter poached, sea beans, asparagus
kombucha air, mustard greens

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

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

PORK DUO 14
Braised belly & cheek, sweet potato saffron sauce
pickled vegetables, radish, mushroom

PRECISIONISM

First Modern Art movement in the USA that contributed to the rise of Modernism

MAPLE LEAF DUCK* 31
Citrus farro, poached baby pear
squash purée, charred cipollini onion

Ⓞ SPRINGER MOUNTAIN CHICKEN 28
Shishito pepper polenta, kale pesto
puffed sorghum, candied pine nut

BRAISED RABBIT LEG 34
Celeriac purée, almond gremolata
roasted apple, preserved lemon, kale crisp

CHEF'S CATCH* MKT
A study of ingredients from farmers and anglers
that are independent or local

Ⓞ SEA SCALLOPS* 38
English peas, black garlic gel, pistachio
cauliflower dust, squid ink tuile

Ⓞ SEA BASS 60
Charred baby leeks, pickled onion, salsify purée
yellow beet carpaccio, wild mushroom

BUTCHER'S MODERN ART

USDA Prime & Choice Black Angus Beef

Accompanied cognac peppercorn sauce, roasted garlic and shallot

GALLERY BUTCHER'S CUT* MKT

GF 8OZ FILET* 46

GF 10.oz PORK CHOP* 32

GF 12OZ NEW YORK STRIP* 60

GF COWBOY RIBEYE* 115

BLUE • very red, cold center • RARE • red, cool center • MEDIUM RARE • red, warm center
MEDIUM • pink, hot center • MEDIUM WELL • dull, pink center • WELL DONE • dull, gray

SIDE STROKES

GALLERY MAC & CHEESE 10

Smoked chicken, white cheddar mornay, pickled jalapeño

GF HEIRLOOM SWEET POTATO 8
Sour cherries, sorghum

GF PURÉE DE POMMES DE TERRE 8
Toska truffle

CRISPY BRUSSEL SPROUTS 7
Black garlic soy glaze

GF CHARRED ASPARAGUS 8
Citrus zest, shaved parmesan

GF BRAISED MUSHROOMS 9
Truffle mushroom sauce, parsley pistou

BRAISED ROOT VEGETABLES 8
Toasted rye berries

THE COLLECTIVE

Group of artists working together to achieve a common objective

EXECUTIVE SOUS CHEF
Mike Bobb

EXECUTIVE CHEF
Ivo Sandra

SOUS CHEF
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 PRIVATE EVENT COORDINATOR ARE SUBJECT TO A 24% SERVICE CHARGE.