



## STARTERS

**GF** PARSNIP & ASPARAGUS BISQUE  
Asparagus salad, chestnuts 12

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

ITALIAN FLATBREAD  
Spiced capicola, prosciutto, pesto, mozzarella, arugula, EVOO 14

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

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

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

SPINACH DIP  
Artichokes, aleppo, parmesan, naan bread 8

## SALADS

### ADD PROTEIN

grilled chicken 8    jumbo prawns 15    Faroe Island Salmon 16    crab cake 9

CAESAR SALAD  
Hearts of romaine, croutons, olives  
parmesan-reggiano dressing 12

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

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

HOUSE SALAD  
Field greens, tomato, cucumber, parmesan  
olive, croutons, balsamic vinaigrette 11

## SANDWICHES

BEYOND BURGER  
Smashed avocado, tomato chow chow, cashew cheese  
ancient grain bun, french fries 14

ITALIAN CLUB  
Ham, salami, red onion, tomato, provolone, fig mustard  
sourdough bread, house chips 14

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

BBQ CHICKEN  
Pulled smoked chicken, apple slaw, sweet onion BBQ sauce  
onion bun, sweet potato fries 14

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

## ENTRÉES

**GF** FAROE ISLAND SALMON\*  
Celeriac purée, buttered quinoa  
kale, root vegetables 27

**GF** ANCIENT GRAINS  
Roasted cauliflower, kale, cranberries, carrot  
pumpkin seeds, almond oil 18

GRILLED HANGER STEAK\*  
Herb marinated steak, sweet potato purée  
black garlic brussels sprouts, celeriac 26

**GF** SPRINGER MOUNTAIN CHICKEN  
Quinoa, buckwheat, amaranth, tahini dressing, curry sauce 25

**GF** SHRIMP & SCALLOPS  
Creamy polenta, chickpeas, balsamic mushrooms, basil oil 27

## SIDES 7

Onion Rings  
Crispy Brussels

**GF** Ancient Grains  
**GF** Charred Asparagus

**GF** Cucumber & Tomato  
Truffle Fries

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 OUT PRIVATE EVENT COORDINATOR ARE SUBJECT TO A 24% SERVICE CHARGE