

GALLERY BRUNCH MENU (Saturday & Sunday 7am-3pm)

STARTERS

ARTISANAL CHEESE & MEAT BOARD 20

Cloth Bound Cheddar, Smoked Goat Cheese, Blue Cheese
Prosciutto, Salami Vesuvio, Black Mustard, Pickled Vegetables
Grilled Whole Grain Baguette

CRAB CAKE 20

Blue Cheese, Truff Hot Sauce, Roasted Red Onion
Arugula

CHORIZO FLATBREAD 16

Roasted Papaya, Béchamel, Mozzarella
White Cheddar, Arugula

ACAI BERRY BOWL 17 GF

Acai, Toasted Coconut, House Made Granola
Fresh Berries, Banana

BRAISED OCTOPUS 16

Strawberry Vinaigrette Gel, Pistachio Sponge
Vanilla Ricotta, Charred Asparagus

SOUP AND SALAD

GALLERY FRENCH ONION SOUP 14

Onion Medley
Focaccia Crouton, OMB Gruyère

SHRIMP SOM TUM SALAD* 22 GF

Green Papaya, Cherry Tomato, Ultra Greens, Spicy Peanuts
Lime Vinaigrette

MAINS

TWO FARM FRESH EGGS* 14 GF

Eggs Any Style, Choice of Breakfast Meat
Crispy Fingerling Potatoes

GALLERY OMELET 18 GF

Smoked Chicken, Peppers, Onions, Pickled Green Tomato
Local Cheddar, Crispy Fingerling Potatoes

FRENCH TOAST 16

Chef's Weekly Inspiration

JUMBO FLAPJACKS 16

Buttermilk Pancakes, Honey Butter, Papaya Compote
Seed Shatter

SHRIMP & GRITS 18 GF

Anson Mills Stone Ground Grits, Andouille Sausage Cream
Charred Corn, Crispy Prosciutto

CRAB CAKE BENEDICT* 22

Jumbo Lump Crab Cakes, Fried Green Tomatoes, Hollandaise
Poached Eggs, Crispy Fingerling Potatoes

BAUCOM'S GRASS FED BURGER* 20

Arugula & Red Onion Slaw, Applewood Bacon, Dijonnaise
OMB Gruyère, Sunny Side Up Egg, Pretzel Bun, French Fries

CHICKEN & WAFFLE 18

Buttermilk Fried Chicken, Honey Waffles
Red Eye Gravy, Truff Hot Sauce

FAVORITES

Cheddar Cheese Grits 6
Truffle Fries 9
Seasonal Fruit & Berries 6

MEATS

Applewood Bacon 7
Chicken Sausage 7
Sausage Patties 7

JUICES

Orange 6
Tomato 4
Pineapple 4
Cranberry 4
Grapefruit 6

HOT BEVERAGES

Coffee 3
Cappuccino 7
Espresso 6
Tea 5
Latte 7

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.