



LUNCH MENU (Monday-Friday 11am to 3pm)

STARTERS

GALLERY FRENCH ONION SOUP 14

Onion Medley
Focaccia Crouton, OMB Gruyère

CRAB CAKE 20

Blue Cheese, Truff Hot Sauce, Roasted Red Onion
Arugula

CHORIZO FLATBREAD 16

Roasted Papaya, Béchamel, Mozzarella
White Cheddar, Arugula

SPRINGER MOUNTAIN CHICKEN WINGS 15

Spicy Thai BBQ Sauce

SALADS

FRIED CHICKEN STRAWBERRY & BROCCOLI SALAD* 23

Goat Cheese, Charred Avocado, Chickpeas, Gallery Spice,
Black Garlic Vinaigrette

SALMON CAESAR SALAD* 26

Heart of Romaine, Croutons, Olives
Parmesan-Reggiano Dressing

SHRIMP, BEET & BURRATA SALAD*26 GF

Pickled Baby Beets, Fennel, Sorrel
Puff Sorghum

MAINS

SPRINGER MOUNTAIN CHICKEN 28 GF

Asparagus, Feta, Bacon, Calab Yogurt
Micro Cilantro

FAROE ISLAND SALMON* 29

Spicy Crab Salad, Fried Purple Cabbage
Bamboo Rice Risotto, Spicy Pickled Okra

STEAK & FRITES* 28

Truffle Fries, Brussel Sprouts
Garlic Butter

CRISPY FISH SANDWICH 20

Carolina Reaper Buffalo Sauce, Cheddar Cheese
Celery Slaw, Pretzel Bun, House Chips

BAUCOM'S GRASS FED BURGER* 20

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

BEYOND BURGER 18

Smashed Avocado, Tomato,
Cashew Cheese, Ancient Grains Bun, French Fries

SIDE STROKES 9

BRUSSEL SPROUTS

Black Garlic Soy Sauce

ONION RINGS

Beer Batter

CUCUMBER TOMATO SALAD GF

White Wine Vinaigrette

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.