



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

### STARTERS

FRENCH ONION SOUP 14  
Onion Medley Focaccia Crouton, OMB Gruyère

LATE HARVEST CHOWDER 14  
A.B. Vannoy Ham, Scallions, Crostini

JUMBO PRAWN COCKTAIL 17  
Smoked Cocktail Sauce, Salmon Roe

AVOCADO TOAST\* 18  
Choice of Eggs, Smashed Avocado, Radish  
Everything Spice, Seeded Loaf Bread

SOUTHERN STYLE CRAB CAKE 20  
Asher Blue Cheese, Roasted Squash, Truff Hot Sauce  
Roasted Red Onion, Arugula

GALLERY HOUSE SALAD 14  
Field Greens, Tomatoes, Cucumbers, Parmesan  
Olives, Croutons, Balsamic Vinaigrette

### SALADS

SHRIMP BABY KALE 26 GF  
Avocado, Roasted Apple, Clothbound Cheddar, Curly Parsley  
Hemp Seeds, Pinebud Juniper Berry Vinaigrette

COBB SALAD 18  
Romaine, Turkey Breast, Blue Cheese, Avocado  
Hard Boiled Egg, Bacon, Tomatoes, Buttermilk Ranch

SALMON CAESAR SALAD\* 26  
Heart of Romaine, Croutons, Olives  
Parmesan-Reggiano Dressing

### SANDWICHES

BEYOND BURGER 18  
Smashed Avocado, Tomato, Arugula, Cashew Cheese  
Ancient Grains Bun, French Fries

CRISPY FISH SANDWICH 20  
Carolina Reaper Buffalo Sauce, Cheddar Cheese  
Celery Slaw, Pretzel Bun, House Chips

CLASSIC LOBSTER ROLL 22  
Buttery Brioche Bun, Lemon Aioli  
Celery, 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

### ENTREES

STEAK & FRITES 28  
10 oz Hanger, Truffle Fries, Crispy Brussels

GALLERY FRIED CHICKEN 28  
Sweet Potato Fingerlings  
Green Beans, Mustard Veloute

FAROE ISLAND SALMON\* 29  
Spicy Crab Salad, Fried Purple Cabbage  
Bamboo Rice Risotto, Spicy Pickled Okra

HEIRLOOM BEAN CASSOULET 22  
Black Garlic, Shiitake, Baby Turnips, Aji Verde

### SIDE STROKES 9

Asparagus GF  
Truffle Fries

Sweet Potato Fries  
Cucumber & Tomato Salad GF

Crispy Brussels  
Onion Rings

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.