



DINNER MENU (5pm to 10pm Daily)

IMPRESSIONISM

GALLERY FRENCH ONION SOUP 14

Onion Medley
Focaccia Crouton, OMB Gruyère

STRAWBERRY & BROCCOLI SALAD 15

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

BEET & BURRATA SALAD 16 GF

Pickled Baby Beets, Fennel, Sorrel, Puff Sorghum
Burnt Citrus Vinaigrette

SMOKED CHICKEN FLATBREAD 16

Tomato, Local Mushrooms, Mozzarella, White Cheddar
Charred Spring Onions, Radish, Spinach

SOUTHERN-STYLE CRAB CAKES 20

Blue Cheese, Truff Hot Sauce, Red Onion & Arugula Salad

BRAISED OCTOPUS 16

Strawberry Vinaigrette Gel, Pistachio Sponge, Vanilla Ricotta
Charred Asparagus

BABY ARUGULA SALAD * 15

Roasted Papaya, Parmesan, Cherry Tomato
Shaved A.B. Vannoy Ham, Lime Vinaigrette

CLASSIC CAESAR SALAD 14

Heart of Romaine, Parmesan, Croutons, Olives
Add Salmon * 12 Add Springer Mountain Chicken 9

SPRINGER MOUNTAIN CHICKEN WINGS 15

Spicy Thai BBQ Sauce

PRECISIONISM

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

GALLERY CUTS

8oz FILET MIGNON 49* GF

12oz NEW YORK STRIP 49* GF

14oz RIBEYE 49* GF

Potato Pureé, Confit Garlic, Exotic Mushrooms
Cognac Peppercorn Sauce

10oz HANGER STEAK-FRITES* 30

Truffle Fries, Asparagus, Black Garlic Sauce

SPRINGER MOUNTAIN CHICKEN 28 GF

Asparagus, Feta, Bacon, Calab Yogurt
Micro Cilantro

BAUCOM'S GRASS FED BURGER*20

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

SEARED RED SNAPPER* 48

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

NORI SPICED PORK CHOP* 39 GF

Mugolio, Potato Purée, Cumin Carrots, Green Beans
Hazelnut, Hon Shimeji Mushrooms

ROASTED CAULIFLOWER STEAK 22 GF

Petit Root Vegetables, Chimichurri Eggplant, Snap Peas
Pickled Okra, Green Curry Edamame Purée

ANGEL HAIR PASTA 28

Squid Ink White Wine Sauce, Heirloom Cherry Tomatoes,
Spinach, Braised Red Onion, Tiger Prawns

BEYOND BURGER 18

Plant-Based Patty, Smashed Avocado, Tomato,
Cashew Cheese, Ancient Grains Bun, French Fries

SIDE STROKES 9

BRUSSEL SPROUTS

ONION RINGS

CUCUMBER TOMATO SALAD GF

ASPARAGUS GF

TRUFFLE FRIES

CUMIN CARROTS GF

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.