



DINE-IN MENU

APPETIZERS

Fried Brussels Sprouts.....\$9 GF V

*With tobacco onions and roasted garlic
lemon aioli*

Gatewood Deviled Eggs.....\$8 GF

With debris, pickled onions, and BBQ sauce

Corn Dusted Calamari.....\$14 GF

With remoulade and chimichurri

SOUP OF THE DAY

Cup - \$4 | Bowl - \$6

****Ask your server about our soup of the day**

SALADS \$7 small \$11 large

Gatewood Caesar V

*With romaine, house-made dressing and
savory cornbread croutons*

Seasonal Salad GF V

*Greens, apples, toasted pecans, bleu cheese,
red onion, and dried fruit, with a balsamic honey
vinaigrette*

SIDES | \$4

Burnt Edge Baked Beans Daily Vegetable

5-Cheese Mac 'n Cheese House Fries

ENTREES

Cider-Glazed Roasted
Salmon.....\$23 GF

*Over winter vegetable hash with black eyed
peas and whole grain mustard sauce*

***Gatewood Local 8 oz
Burgers.....\$16**

*Bleu cheese and caramelized onions
OR Cheddar cheese with lettuce, tomato,
and onion on the side*

****Served with house fries**

***10 oz. Butter Basted
"Manhattan Cut" NY Strip.....\$26 GF**

*With garlic house fries, merlot demi glace,
and daily vegetable*

1 lb. Dry Rubbed Smoked Brisket.....\$26

*With 5 cheese mac 'n cheese, burnt edge baked
beans, and house-made barbecue sauce*

****Daily while it lasts**

Fresh Pasta.....\$17 V

*With sauteed garlic, onion, tomatoes, and
spinach with fresh herbs, crushed red
pepper, and grana padano*

****Add Shrimp: \$5**

DESSERT

Banana Pudding.....\$6

*With Nilla® Wafers, whipped cream, and
fresh bananas*

OUR LOCAL PARTNERS

Hoof Beat Farm Latta's Egg Ranch Orangedale Farm Walker's Farm Whit's Frozen Custard

**Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of foodborne illness*

GF Gluten Free

VG Vegan

V Vegetarian