



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**.....\$28 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.*

****Parties of 8 or more will have 18% auto-gratuity added to the bill.**

GF Gluten Free

VG Vegan

V Vegetarian