



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