



TAKEOUT 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

Pint - \$7 | Quart - \$13

****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 Single Side | \$16 Family Side (quart)

- Burnt Edge Baked Beans** **Daily Vegetable**
- 5-Cheese Mac 'n Cheese** **House Fries**

ENTREES

Single Meal Family Takeout Meal

- Cider-Glazed Roasted Salmon**.....\$23.....\$56 GF
Over winter vegetable hash with black eyed peas and whole grain mustard sauce
- 1 lb. Dry Rubbed Smoked Brisket**.....\$26.....\$59
With 5 cheese mac 'n cheese, burnt edge baked beans, and house-made barbecue sauce
****Daily while it lasts**

- Fresh Pasta**.....\$17.....\$56 V
With sauteed garlic, onion, tomatoes, and spinach with fresh herbs, crushed red pepper, and grana padano

**** Family meal comes with choice of salad**

Add Shrimp: Single - \$5 | Family - \$10

- *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

DESSERT

- Banana Pudding**.....\$6 Single | \$16 Family (quart)
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