



DINE-IN MENU

APPETIZERS

- Fried Brussels Sprouts**.....\$9 GF VG
*With tobacco onions and roasted garlic
 lemon aioli*
- Gatewood Deviled Eggs**.....\$8 GF
With debris, pickled onions, and BBQ sauce
- Dry-Rubbed Chicken Thighs**.....\$12 GF
*With chili, honey, and lime sauce and
 sticky rice*

ENTREES

- Pit Beef**.....\$24
With baked beans and 5-cheese mac 'n cheese
- Corn Flour Fried Catfish**.....\$20 GF
*House french fries and creamy coleslaw,
 served with Remoulade*
- Gatewood Local 8 oz Burgers**.....\$16
*Bleu cheese and caramelized onions
 OR Cheddar cheese with lettuce, tomato,
 and onion on the side*
- Dry-Rubbed BBQ Glazed
 Salmon Fillet**.....\$23 GF
*Over summer garden hash with sweet
 corn cream*
- Roasted Cauliflower Milanese
 & Fresh Pasta**.....\$18 V
*With tomatoes, capers, garlic, herbs and
 grated Locatelli*

SALADS

\$7 small \$10 large

- Gatewood Caesar**
*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**

DESSERT

- Banana Pudding**.....\$6
*With Nilla Wafers, Whipped Cream, and
 Fresh Bananas*

NON-ALCOHOLIC DRINK

- Homemade Lemonade**.....\$3
*With fresh squeezed lemons, sugar,
 and water*

OUR LOCAL PARTNERS

- | | |
|-----------------------|-------------------|
| Hoof Beat Farm | Latta's Egg Ranch |
| Orangedale Farm | Walker's Farm |
| Neese's Sausage | La Finca |
| Whit's Frozen Custard | |

GF Gluten Free

VG Vegan

V Vegetarian



DINE-IN BEER & WINE LIST

WINE

SPARKLING & ROSÉ WINE

	Glass	Bottle
Mionetto Prosecco <i>Prosecco DOC, Italy</i>	\$9	\$32
Domaine Chiroulet Java Rosé <i>Côtes de Gascogne AOC, France</i>	\$7	\$25

WHITE WINE

	Glass	Bottle
Caposaldo Pinot Grigio <i>Delle Venezuela IGT, Italy</i>	\$7	\$25
The Crossings Sauvignon Blanc <i>Marlborough New Zealand</i>	\$10	\$35
Black Stallion Chardonnay <i>Napa Valley AVA, California</i>	\$10	\$35
La Crema Chardonnay <i>Monterey, CA</i>	\$10	\$35

RED WINE

	Glass	Bottle
Elysian Merlot <i>Mendocino County, California</i>	\$15	\$52
The Calling Pinot Noir <i>Monterey County, California</i>	\$13	\$46
Shannon Ridge "Wrangler" Red Blend <i>Lake County AVA, California</i>	\$8	\$28
Chateau Gabaron Cabernet Sauvignon <i>Bordeaux AOC, France</i>	\$7	\$25
Daou Cabernet Sauvignon <i>Paso Robles AVA, California</i>	\$15	\$53

BEER

CANS/BOTTLES

	ABV	Price
Jade IPA <i>Foothills Brewing</i>	7.4%	\$6
Little Sumpin' Ale <i>Laguinitas Brewing Company</i>	5.7%	\$6
Surfin' Buddha West Coast IPA (16oz) <i>Starpoint Brewing</i>	6.5%	\$7
Wicked Weed Pernicious <i>Wicked Weed</i>	7.3%	\$6
Off Main Cider <i>Bull City Ciderworks</i>	6.0%	\$6
White Street Kolsch <i>White Street Brewing</i>	5.2%	\$5
Pabst Blue Ribbon (16 oz) <i>Pabst Brewing Company</i>	4.7%	\$4
Michelob Ultra <i>Michelob Brewing Co.</i>	4.2%	\$4
Henekein 0.0 <i>Henekein</i>	0.0%	\$4

DRAFT

	ABV	Pint	Growler
Sweet Josie Brown <i>Lone Rider Brewing</i>	6.1%	\$6	\$22
Torch Pilsner <i>Foothills Brewing</i>	5.3%	\$6	\$22
Hop on Top IPA <i>Lynnwood Brewing Concern</i>	7.0%	\$7	\$25
Mountain Candy IPA <i>Sycamore Brewing</i>	7.5%	\$7	\$25