



TAKEOUT 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

- | | Single Meal | Family Meal | |
|-----------------------------------------------------------------------------|-------------|-------------|-----------------|
| Pit Beef | \$24 | \$48 | |
| <i>With baked beans and 5-cheese mac 'n cheese</i> | | | |
| ** Meat By pound: \$18 | | | |
| Corn Flour Fried Catfish | \$20 | \$50 | GF |
| <i>House french fries and creamy coleslaw, served with Remoulade</i> | | | |
| Dry-Rubbed BBQ Glazed Salmon Fillet | \$23 | \$52 | GF |
| <i>Over summer garden hash with sweet corn cream</i> | | | |
| Roasted Cauliflower Milanese & Fresh Pasta | \$19 | \$56 | V |
| <i>With tomatoes, capers, garlic, herbs and grated Locatelli</i> | | | |
| **With Famiy Meal: Choice of Salad | | | |
| Gatewood Local 8 oz Burgers | \$16 | | |
| <i>Bleu cheese and caramelized onions</i> | | | |
| OR <i>Cheddar cheese with lettuce, tomato, and onion on the side</i> | | | |

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 Single Side | \$16 Family Side (quart)

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

DESSERT

\$6 Single | \$16 Family (quart)

- Banana Pudding**
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



TAKEOUT BEER & WINE LIST

WINE

SPARKLING & ROSÉ WINE

Bottle

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

WHITE WINE

Bottle

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

RED WINE

Bottle

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

BEER

DRAFT

ABV

Growler

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