

# The Gallery

## APPETIZERS

- Black Garlic Deviled Eggs | *candied bacon, toasted baguette* / \$9
- Mixed Green Salad | *tomato, sugar snap peas, avocado, sesame ginger* / \$9
- Sweet Potato Wedges | *tempura batter, hazelnuts, cilantro* / \$10
- Hot Wing Ravioli | *braised chicken, hot sauce, blue cheese* / \$12
- Burrata Bruschetta | *cannellini beans, prosciutto, basil, arugula* / \$14
- Crispy Pork Belly | *cheddar grits, maple glaze, fried egg, fresno chilis* / \$12

## ENTREES

- East Coast Swordfish | *cauliflower, pine nuts, lobster sauce* / \$25
- Brick Chicken Breast | *brussels sprouts, baby potato, carrot, chimichurri* / \$21
- Pappardelle Pasta | *mushroom bolognese, rosemary vinaigrette* / \$17
- Berkshire Pork Chop | *romesco, avocado chili butter, crispy yuca* / \$27
- Miso Glazed Salmon | *quinoa, citrus, tomato ginger vinaigrette* / \$23
- Jack's Creek Australian Wagyu Filet | *potato gratin, truffle butter, steak sauce* / \$45

## DESSERTS

- Spiced Carrot Cake | *cream cheese buttercream, fried carrots* / \$10
- Brûléed Cheesecake | *passionfruit curd, pomegranate seeds, hazelnut & almond crumble* / \$10
- Bananas Foster | *banana cake, mascarpone mousse, caramelized bananas* / \$10

*consuming raw or undercooked food may increase the risk of food borne illness.*