

STARTERS

GF CARROT SOUP

Cumin, Coriander, Water Chestnuts 12

AVOCADO TOAST*

Avocado Smash, Parsley Pistou, Mustard Leaf
Chia Seeds, Poached Egg, Ciabatta Bread 17

CRAB CAKES

Jumbo Lump Crab, Cipollini Onion, Arugula, Cilantro Aioli 14

ARTISANAL CHEESE & MEAT BOARD

Cloth Bound Cheddar, Smoked Goat Cheese, Local Blue Cheese
Prosciutto, Salami Vesuvio, Black Mustard, Pickled Veggies
Grilled Whole Grain Baguette 20

GF GRILLED OCTOPUS

White Bean Purée, Olive Tapenade, Pears, Citrus Gremolata 14

GF BEET & BURRATA SALAD

Pickled Baby Beets, Fennel, Pumpkin Sprouts, Puffed Sorghum
Burnt Citrus Vinaigrette 14

PETITE SPINACH

Orange, Feta Cheese, Pomegranate, Smoked Almond, Basil
Cornbread Crumble 14

GF AÇAÍ BERRY BOWL

Açaí, Toasted Coconut, House-made Granola
Fresh Berries, Banana 15

WILD MUSHROOM FLATBREAD

Béchamel, Local Mushrooms, Arugula, Toska Truffle 14

SNAKE RIVER FARMS SLIDERS

BBQ Bacon Pimento Cheese
House Pickles, Special Sauce 14

ENTRÉES

GF TWO FARM FRESH EGGS*

Eggs Any Style, Choice of Breakfast Meat
Crispy Fingerling Potatoes 12

GALLERY OMELET

Smoked Chicken, Peppers, Onions, Pickled Green Tomato
Local Cheddar, Crispy Fingerling Potatoes 16

SHRIMP & GRITS

Anson Mills Stone Ground Grits, Andouille Sausage Cream
Charred Corn, Crispy Prosciutto 16

CHICKEN & WAFFLES

Buttermilk Fried Chicken, Honey Waffles, Red Eye Gravy
Truff Hot Sauce 17

FRENCH TOAST

Chef's Weekly Inspiration 13

JUMBO FLAPJACKS

Buttermilk Pancakes, Honey Butter
Pear & Cherry Compote, Seed Shatter 12

CHORIZO HASH*

Choice of Eggs, Chorizo, Crispy Fingerlings, Pico de Gallo
Smoked Gouda, Avocado Crema, Crispy Corn Tortilla 15

BAUCOM'S GRASS FED BURGER*

Arugula and Red Onion Slaw, Applewood Bacon, Dijonnaise
OMB Gruyère, Sunny Side up Egg
Pretzel Bun, French Fries 18

CRAB CAKE BENEDICT*

Jumbo Lump Crab Cakes, Fried Green Tomato, Poached Eggs
Hollandaise, Crispy Fingerling Potatoes 18

LAMB BURGER*

Harrisa Spiced Lamb, Pickled Vegetables, Feta Cheese, Tzatziki Sauce
Garlic Naan, Cucumber & Tomato Salad 16

SOUTHERN BENEDICT*

Poached Eggs, Buttermilk Biscuit, Smoked Brisket
Chili Hollandaise, Crispy Fingerling Potatoes 17

PASTRIES/ 4 EACH

Croissant
Muffin
Danish
Toast

FAVORITES

Truffle Fries / 8
GF Cheddar Cheese Grits / 5
GF Regular or Low Fat Yogurt / 5
GF Seasonal Fruit & Berries / 6

MEATS

GF Applewood Bacon / 6
GF Chicken Apple Sausage / 6
GF Canadian Bacon / 6
GF Sausage Patties / 6
Vegetarian Sausage Patties / 6
GF Smoked Salmon / 7

JUICES

Orange / 5
Tomato / 3
Pineapple / 3
Cranberry / 3
Grapefruit / 5

NATALIE'S COLD PRESS JUICES/8

EACH
Strawberry Lemonade
Blood Orange
Orange Beet

HOT BEVERAGES

Coffee / 2.75
Cappuccino / 6
Espresso / 4.75
Herbal Tea / 4
Latte / 6

Marriott Platinum Breakfast

PETITE BELGIUM WAFFLES

Mixed Berries, Honey Pearls
Chantilly Cream

GF SOUTHERN GRITS

Smoked Chicken, Anson Mills Grits
Charred Corn, Pickled Green Tomato

VEGETABLE HASH*

Two Eggs Your Way, Fingerling Potatoes
Pepper, Onions, Spinach, Goat Cheese

CHEF DE CUISINE

Aaron Winters

EXECUTIVE CHEF

Ivo Sandra

EXECUTIVE SOUS CHEF

Mike Bobb

Gallery Restaurant supports many local and regional farmers and businesses, dedicated to providing you with the freshest products of the season. We believe in the Earth to table concept, which means you can guarantee the chefs select the very best meats, seafood, and produce for your dining pleasure.

*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.
ALL PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE. PARTIES BOOKED THROUGH OUT PRIVATE EVENT COORDINATOR ARE SUBJECT TO A 24% SERVICE CHARGE