



## IMPRESSIONISM

*The beginning of Modern Art*

Ⓞ CARROT SOUP 12

Cumin, Coriander, Water Chestnuts

GALLERY FRENCH ONION SOUP 12

Focaccia Crouton, OMB Gruyère

Ⓞ BACKYARD SALAD 14

Ultra-greens, Poached Baby Pear  
Local Bleu Cheese, Candied Pine Nuts  
Bacon Pine Bud Vinaigrette

Ⓞ BEET & BURRATA 14

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

WILD MUSHROOM FLATBREAD 14

Béchamel, Local Mushrooms  
Arugula, Toska Truffle

PETITE SPINACH 14

Orange, Feta Cheese, Pomegranate  
Smoked Almonds, Basil, Cornbread Crumble

PORK DUO 14

Braised Belly & Cheek, Sweet Potato Saffron Sauce  
Pickled Vegetables, Radish, Mushrooms

Ⓞ PRAWN COCKTAIL 16

Smoked Cocktail Sauce, Wasabi Tobiko

WAGYU TAR TAR\* 18

Smoked Baba Ganoush, Curry Cashews, Egg Yolk  
Mustard Greens, Naan

## PRECISIONISM

*First Modern Art movement in the United States that contributed to the rise of Modernism*

MAPLE LEAF FARMS DUCK\* 31

Citrus Farro, Poached Baby Pear  
Squash Puree, Charred Cipollini Onion

CHEF'S CATCH\* MKT

A Study of Ingredients from Farmers and Anglers  
That Are Independent or Local

Ⓞ SPRINGER MOUNTAIN CHICKEN 28

Shishito Pepper Polenta, Kale Pesto  
Puffed Sorghum, Candied Pine Nuts

SEA SCALLOPS\* 38

English Peas, Black Garlic Gel, Pistachio  
Cauliflower Dust, Squid Ink Tuile

BRAISED BISON SHORT RIB 56

Carolina Gold Rice, Heirloom Beans  
Red Eye Gravy, Pickled Okra

FRIED FLOUNDER 52

Charred Scallions, Pickled Onion, Salsify Puree  
Yellow Beet Carpaccio, Wild Mushroom

## BUTCHER'S MODERN ART

*USDA Prime & Certified Black Angus Beef*

Accompanied Cognac Peppercorn Sauce, Roasted Garlic and Shallot

### GALLERY BUTCHER'S CUT\* MKT

GF 8 OZ FILET\* 46

GF 10 OZ PORK CHOP\* 32

GF 12 OZ NEW YORK STRIP\* 60

GF 10 OZ CAP STEAK\* 58

BLUE • Very Red, Cold Center • RARE • Red, Cool Center • MEDIUM RARE • Red, Warm Center  
MEDIUM • Pink, Hot Center • MEDIUM WELL • Pink Center • WELL DONE • Gray

## SIDE STROKES

GF HEIRLOOM SWEET POTATO 8  
Sour Cherries, Sorghum

GF PURÉE DE POMMES DE TERRE 8  
Toska Truffle

CRISPY BRUSSELS SPROUTS 7  
Black Garlic Soy Glaze

GF CHARRED ASPARAGUS 8  
Citrus Zest, Shaved Parmesan

GF BRAISED MUSHROOMS 9  
Truffle Mushroom Sauce, Parsley Pistou

GF ROASTED STREET CORN 8  
Charred Shishito, Bacon  
Goat Cheese, Lime Yogurt

GALLERY MAC & CHEESE 10  
Smoked Chicken, White Cheddar Mornay, Pickled Jalapeños

### THE COLLECTIVE

*Group of artists working together to achieve a common objective*

EXECUTIVE SOUS CHEF  
Mike Bobb

EXECUTIVE CHEF  
Ivo Sandra

CHEF DE CUISINE  
Aaron Winters

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 23% SERVICE CHARGE