



STARTERS

GF CARROT SOUP
Cumin, Coriander, Water Chestnuts 12

GALLERY FRENCH ONION SOUP
Focaccia Crouton, OMB Gruyère 12

ITALIAN FLATBREAD
Spiced Capicola, Prosciutto, Pesto, Mozzarella, Arugula, EVOO 14

WILD MUSHROOM FLATBREAD
Béchamel, Local Mushrooms, Arugula, Toska Truffle 14

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

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

SPINACH DIP
Artichokes, Aleppo, Parmesan, House Chips 8

SALADS

ADD PROTEIN

Grilled Chicken 8 Jumbo Prawns 15 Faroe Island Salmon* 16 Crab Cake 9

CAESAR SALAD
Hearts of Romaine, Croutons, Olives
Parmesan-Reggiano Dressing 12

PETITE SPINACH
Orange, Feta Cheese, Pomegranate, Smoked Almonds
Basil, Cornbread Crumble 14

GF BEET & BURRATA
Pickled Baby Beets, Fennel, Pumpkin Sprouts, Puffed Sorghum
Burnt Citrus Vinaigrette 14

HOUSE SALAD
Field Greens, Tomatoes, Cucumbers, Parmesan
Olives, Croutons, Balsamic Vinaigrette 11

SANDWICHES

BEYOND BURGER
Smashed Avocado, Tomato Chow Chow, Cashew Cheese
Ancient Grain Bun, French Fries 14

ITALIAN CLUB
Ham, Salami, Red Onion, Tomato, Provolone, Fig Mustard
Seeded Loaf, House Chips 14

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

BAUCOM'S GRASS FED BURGER*
Arugula and Red Onion Slaw, Applewood Bacon, Dijonnaise
OMB Gruyère, Sunny Side Up Egg, Pretzel Bun, French Fries 18

BBQ BISON SHORT RIB
Blueberry BBQ Sauce, Smoked Goat Cheese, Fried Onions
Potato Bun, Sweet Potato Fries 14

CRISPY FISH SANDWICH
Carolina Reaper Buffalo Sauce, Cheddar Cheese, Celery Slaw
Pretzel Bun, House Chips 18

ENTRÉES

FAROE ISLAND SALMON*
Farro, Charred Shishitos & Corn, Goat Cheese, Lime Yogurt 27

GF ANCIENT GRAINS
Quinoa, Buckwheat, Amaranth, Butternut Squash, Pumpkin Seeds
Cherry Tomato, Curry Sauce 18

BLACK GARLIC HANGER STEAK*
Sweet Potato Fingerlings, Tempura Haricot Vert
Whole Grain Mustard Sauce 27

SPRINGER MOUNTAIN CHICKEN
Carolina Gold Rice, Heirloom Beans
Red Eye Gravy, Pickled Okra 25

FRIED FLOUNDER
Smoked Olive Oil Polenta, Chimichurri
Watermelon Radish, Mustard Greens 27

SIDES 7

Onion Rings
Crispy Brussels Sprouts

GF Ancient Grains
GF Charred Asparagus

GF Cucumber & Tomato Salad
Truffle Fries

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