

## STARTERS

### HEIRLOOM TOMATO GAZPACHO

Jumbo lump crab meat, cucumber salad 10

### AVOCADO TOAST

Avocado smash, arugula, heirloom cherry tomatoes, roasted mushrooms, EVOO on grilled whole grain baguette 14  
add poached egg\* 3

### CRAB CAKES

Jumbo lump crab, mango, arugula, charred corn 14

### ARTISANAL CHEESE & MEAT BOARD

Cloth bound cheddar, smoked goat cheese, prosciutto, salami vesuvio black mustard, pickled veggies, grilled whole grain baguette 18

### GRILLED OCTOPUS

White bean purée, olive tapenade, local peaches, citrus gremolata 14

### BURRATA & TOMATO SALAD

Heirloom summer tomatoes, basil purée, brioche croutons, vincotto, local herb vinaigrette 14

### BACKYARD SALAD

Local watermelon, pickled beets, pistachio, feta cheese basil honey vinaigrette 13

### 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

### TWO FARM FRESH EGGS\*

Eggs any style, choice of breakfast meat, crispy fingerling potatoes 12

### SHRIMP & GRITS

Anson Mills Stone ground grits, andouille sausage cream, charred corn, crispy prosciutto 16

### FRENCH TOAST

Chef's weekly inspiration 13

### TURKISH EGGS\*

Lebneh yogurt, poached eggs, harissa sauce, dill 14

### CRAB CAKE BENEDICT\*

Jumbo lump crab cakes, fried green tomato, poached eggs hollandaise, crispy fingerling potatoes 18

### SOUTHERN BENEDICT\*

Poached eggs, buttermilk biscuit, smoked brisket smoked tomato jam, chili hollandaise, crispy fingerling potatoes 17

### GALLERY OMELET

Pulled smoked chicken, peppers, onions, pickled green tomatoes local cheddar, crispy fingerling potatoes 16

### CHICKEN & WAFFLES

Pickle brined chicken, honey waffles sriracha maple syrup, veloute 15

### JUMBO FLAPJACKS

Buttermilk pancakes, hazelnut brittle bing cherry compote, honey butter, maple syrup 12

### BAUCOM'S GRASS FED BURGER\*

Arugula and red onion slaw, applewood bacon, dijonaise OMB gruyère, sunny side up egg pretzel brioche roll, French fries 18

### LAMB BURGER\*

Harrisa spiced lamb, pickled vegetables, feta cheese, tzatziki sauce garlic naan, cucumber & tomato salad 16

### PASTRIES/ 4 EACH

Croissant  
Muffin  
Danish  
Toast

### FAVORITES

Truffle fries / 8  
Cheddar cheese grits / 5  
Regular or low fat yogurt / 5  
Seasonal fruit & berries / 5

### MEATS~ 6 EACH

Applewood bacon  
Chicken apple sausage  
Canadian bacon  
Sausage patties  
Smoked salmon

### JUICES

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

### NATALIE'S COLD PRESS JUICES/8

EACH  
Orange Beet  
Carrot Tomato Celery  
Honey Tangerine

### 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

### 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

### EXECUTIVE SOUS CHEF

Mike Bobb

### EXECUTIVE CHEF

Ivo Sandrea

### SOUS CHEFS

David Bines  
Joelynn Lauterwasser

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