

# GALLERY BREAKFAST MENU (Monday-Friday 7am to 11am)

## PLATINUM BREAKFAST

<b>SOUTHERN GRITS 16</b> Smoked Chicken, Anson Mills Grits, Fried Green Tomato, Arugula & Corn Salad	<b>PETITE BELGIAN WAFFLES 16</b> Thyme Apple Butter, Mixed Berries	<b>VEGETABLE HASH 16</b> Two Eggs Your Way, Fingerling Potatoes Peppers, Onions, Spinach, Goat Cheese
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## LIGHTER FARE

**THE BALLANTYNE CONTINENTAL 16**  
Fresh Fruit Plate, Choice of Pastry  
Choice of Juice and Coffee

**COLD CEREAL 6**  
Raisin Bran, Corn Flakes, Froot Loops  
Honey Nut Cheerios

**STEEL CUT OATMEAL 10 GF**  
Sliced Almonds, Strawberries  
Hemp Seeds

**ACAI BERRY BOWL 17 GF**  
Acai, Toasted Coconut, House Made Granola,  
Fresh Berries, Banana

## EGGS

Choice of Farm Fresh Eggs or Egg Whites  
Served with Wheat, Rye, White, Cinnamon Raisin or Gluten Free Toast

**TWO FARM FRESH EGGS\* 14 GF**  
Eggs Any Style, Choice of Breakfast Meat  
Crispy Fingerling Potatoes

**GALLERY OMELET 18 GF**  
Smoked Chicken, Peppers, Onions, Pickled Green Tomato  
Local Cheddar, Crispy Fingerling Potatoes

**OMELET YOUR WAY (3 Item) 14 (5 Item) 18 GF**  
**Choice 3 or 5 Ingredients, Served with Fingerling Potatoes**  
Pulled Smoked Chicken, Chicken Apple Sausage  
Applewood Bacon, Ham, Kale, Peppers, Onions, Spinach, Tomatoes  
Mushrooms, Goat Cheese, Local Cheddar, Mozzarella

**CHORIZO HASH\* 18 GF**  
Choice of Eggs, Chorizo, Crispy Fingerlings, Pico de Gallo  
Smoked Gouda, Avocado Crema, Crispy Corn Tortilla

**JUMBO FLAPJACKS 16**  
Buttermilk Pancakes, Honey Butter, Blueberry Compote  
Spiced Pecans

**SHRIMP & GRITS 18 GF**  
Anson Mills Stone Ground Grits, Andouille Sausage Cream  
Charred Corn, Crispy Ham

**CHICKEN & WAFFLE 18**  
Buttermilk Fried Chicken, Honey Waffles  
Red Eye Gravy, Truff Hot Sauce

**CRAB CAKE BENEDICT\* 22**  
Jumbo Lump Crab Cakes, Fried Green Tomatoes, Hollandaise  
Poached Eggs, Crispy Fingerling Potatoes

**AVOCADO TOAST\* 18**  
Choice of Eggs, Smashed Avocado, Radish  
Everything Spice, Seeded Loaf Bread

**FRENCH TOAST 16**  
Chef's Weekly Inspiration

## MEATS

Applewood Bacon 7  
Chicken Apple Sausage 7  
Sausage Patties 7  
Canadian Bacon 7  
Vegetarian Sausage 7

## FAVORITES

Truffle Fries 9  
Crispy Fingerlings 6  
Cheddar Cheese Grits 6  
Seasonal Fruit & Berries 6

## PASTRIES

Croissant 5  
Muffin 5  
Danish 5  
Toast 5

## HOT BEVERAGES

Coffee 3  
Cappuccino 7  
Espresso 6  
Tea 5  
Latte 7

## JUICES

Orange 6      Tomato 4      Pineapple 4      Cranberry 4      Grapefruit 6

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.