

GALLERY BRUNCH MENU (Saturday & Sunday 7am-3pm)

STARTERS

ARTISANAL CHEESE & MEAT BOARD 20

Clothbound Cheddar, Smoked Goat Cheese, Blue Cheese
A.B. Vannoy Ham, Salami Vesuvio, Black Mustard, Pickled
Vegetables, Grilled Whole Grain Baguette

LATE HARVEST CHOWDER 14

A.B. Vannoy Ham, Scallions, Crostini

SMOKED CHICKEN FLATBREAD 16

Tomato, Local Mushrooms, Mozzarella, White Cheddar
Charred Onions, Radish, Spinach

ACAI BERRY BOWL 17 GF

Acai, Toasted Coconut, House Made Granola
Fresh Berries, Banana

SOUTHERN STYLE CRAB CAKES 20

Asher Blue Cheese, Roasted Squash, Truff Hot Sauce
Roasted Red Onion, Arugula

BABY KALE 15 GF

Avocado, Roasted Apple, Clothbound Cheddar, Curly Parsley
Hemp Seeds, Pinebud Juniper Berry Vinaigrette

AVOCADO TOAST* 18

Choice of Eggs, Smashed Avocado, Radish
Everything Spice, Seeded Loaf Bread

SNAKE RIVER FARMS SLIDERS 16

BBQ Bacon Pimento Cheese
House Pickles, Special Sauce

ENTREES

TWO FARM FRESH EGGS* 14 GF

Eggs Any Style, Choice of Breakfast Meat
Crispy Fingerling Potatoes

SHRIMP & GRITS 18 GF

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

FRENCH TOAST 16

Chef's Weekly Inspiration

CHORIZO HASH* 18 GF

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

CRAB CAKE BENEDICT* 22

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

GALLERY OMELET 18 GF

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

CHICKEN & WAFFLES 18

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

JUMBO FLAPJACKS 16

Buttermilk Pancakes, Honey Butter, Blueberry Compote
Spiced Pecans

BAUCOM'S GRASS FED BURGER* 20

Arugula & Red Onion Slaw, Applewood Bacon, Dijonnaise
OMB Gruyère, Sunny Side Up Egg, Pretzel Bun, French Fries

TRADITIONAL BENEDICT* 18

English Muffin, Canadian Bacon, Hollandaise
Poached Eggs, Crispy Fingerling Potatoes

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

Platinum Breakfast

SOUTHERN GRITS 16
Smoked Chicken, Anson Mills Grits, Fried
Green Tomato, Arugula Corn Salad

PETITE BELGIAN WAFFLES 16
Thyme Apple Butter, Mixed Berries

VEGETABLE HASH* 16
Two Eggs Your Way, Fingerling Potatoes
Peppers, Onions, Spinach, Goat Cheese

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.