



DINNER MENU (5pm to 10pm Every Day)

IMPRESSIONISM

GALLERY FRENCH ONION SOUP 14

Onion Medley
Focaccia Crouton, OMB Gruyère

LATE HARVEST CHOWDER 14

A.B. Vannoy Ham, Scallions, Crostini

CLASSIC CAESAR SALAD 14

Heart of Romaine, Parmesan, Croutons, Olives
Parmesan-Reggiano Dressing

BEET & TRUFFLE SALAD 16 GF

Stracciatella Cheese, Toska Truffle, Pickled Pine Nuts
Chive, Pedro Ximenez Sherry Vinegar

BRAISED OCTOPUS 16

Crispy Fingerling Potatoes, Bravas Sauce
Chorizo, Celery

JUMBO PRAWN COCKTAIL 17

Smoked Cocktail Sauce, Salmon Roe

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

PRECISIONISM

First Modern Art movement in the USA that contributed to the rise of Modernism

BISON SHORTRIB 32 GF

Shishito Polenta, Celery Gremolata, Buttered Asparagus
Szechuan Blueberry Barbecue Glaze

SEA SCALLOPS* 48

Heirloom Bean Cassoulet, Black Garlic, Shiitake
Baby Turnips, Aji Verde

SEARED MOULARD DUCK BREAST* 38

Cauliflower Rice
Golden Beets, Currant Gastrique

SEARED RED SNAPPER* 48

Spicy Crab Salad, Fried Purple Cabbage
Bamboo Rice Risotto, Pickled Okra

CHEF'S CATCH* MKT

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

BEYOND BOLOGNESE 27

Pasta & Provisions Tagliatelle, Shaved Parmesan, Lemon
Verbena, Smoked Olive Oil, Whole Grain Baguette

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.

BUTCHER'S MODERN ART ON THE GRILL

USDA Prime & Certified Black Angus Beef

Accompanied with Cognac Demi, Roasted Mushrooms and Confit Garlic

8.oz FILET* 49 GF

10.oz PORK CHOP* 39 GF

10.oz HANGER* 30 GF

12.oz RIBEYE* 50 GF

BLUE • very red, cold center • RARE • red, cool center • MEDIUM RARE • red, warm center
MEDIUM • pink, hot center • MEDIUM WELL • dull, pink center • WELL DONE • dull, gray

SIDE STROKES

GALLERY MAC & CHEESE 10

Smoked Chicken, Hoop Cheddar Mornay, Pickled Jalapenos

SWEET POTATO FINGERLINGS 9 GF

Thyme Apple Butter, Spiced Pecans

BRAISED MUSHROOMS 9 GF

Exotic Mushrooms, Cognac Demi

HEIRLOOM CARROTS 9 GF

Local Honey Chestnut Butter

CRISPY BRUSSELS 9

Chili Lime Spice

ONION RINGS 9

Shishito Aioli

BUTTERED ASPARAGUS 9 GF

Parmesan

THE COLLECTIVE

Group of Artists Working Together to Achieve a Common Objective

EXECUTIVE CHEF

Ivo Sandra

EXECUTIVE SOUS CHEF

Mike Bobb

The Ballantyne, A Luxury Collection Hotel, Charlotte

10000 Ballantyne Commons Parkway, Charlotte, North Carolina 28277 (704) 248-4100

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