



LUNCH MENU (Monday-Friday 11am to 3pm)

STARTERS

FRENCH ONION SOUP 14
Onion Medley Focaccia Crouton, OMB Gruyère

LATE HARVEST CHOWDER 14
A.B. Vannoy Ham, Scallions, Crostini

JUMBO PRAWN COCKTAIL 17
Smoked Cocktail Sauce, Salmon Roe

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

SOUTHERN STYLE CRAB CAKE 20
Asher Blue Cheese, Roasted Squash, Truff Hot Sauce
Roasted Red Onion, Arugula

GALLERY HOUSE SALAD 14
Field Greens, Tomatoes, Cucumbers, Parmesan
Olives, Croutons, Balsamic Vinaigrette

SALADS

SHRIMP BABY KALE 26 GF
Avocado, Roasted Apple, Clothbound Cheddar, Curly Parsley
Hemp Seeds, Pinebud Juniper Berry Vinaigrette

COBB SALAD 18
Romaine, Turkey Breast, Blue Cheese, Avocado
Hard Boiled Egg, Bacon, Tomatoes, Buttermilk Ranch

SALMON CAESAR SALAD* 26
Heart of Romaine, Croutons, Olives
Parmesan-Reggiano Dressing

SANDWICHES

BEYOND BURGER 18
Smashed Avocado, Tomato, Arugula, Cashew Cheese
Ancient Grains Bun, French Fries

CRISPY FISH SANDWICH 20
Carolina Reaper Buffalo Sauce, Cheddar Cheese
Celery Slaw, Pretzel Bun, House Chips

CLASSIC LOBSTER ROLL 22
Buttery Brioche Bun, Lemon Aioli
Celery, House Chips

BAUCOM'S GRASS FED BURGER* 20
Arugula & Red Onion Slaw, Applewood Bacon, Dijonnaise
OMB Gruyère, Sunny Side Up Egg, Pretzel Bun, French Fries

ENTREES

STEAK & FRITES 28
10 oz Hanger, Truffle Fries, Crispy Brussels

GALLERY FRIED CHICKEN 28
Sweet Potato Fingerlings
Green Beans, Mustard Veloute

FAROE ISLAND SALMON* 29
Spicy Crab Salad, Fried Purple Cabbage
Bamboo Rice Risotto, Spicy Pickled Okra

HEIRLOOM BEAN CASSOULET 22
Black Garlic, Shiitake, Baby Turnips, Aji Verde

SIDE STROKES 9

Asparagus GF
Truffle Fries

Sweet Potato Fries
Cucumber & Tomato Salad GF

Crispy Brussels
Onion Rings

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.