



DINE-IN MENU

APPETIZERS

- Fried Brussels Sprouts**.....\$9 GF V
With tobacco onions and roasted garlic lemon aioli
- Gatewood Deviled Eggs**.....\$8 GF
With debris, pickled onions, and BBQ sauce
- Dry-Rubbed Chicken Thighs**.....\$12 GF
With chili, honey, and lime sauce and sticky rice
- Corn Dusted Calamari**.....\$14 GF
With remoulade and chimichurri

ENTREES

- Corn Flour Fried Catfish**.....\$20 GF
House french fries and creamy coleslaw, served with Remoulade
- Gatewood Local 8 oz Burgers**.....\$16
*Bleu cheese and caramelized onions
OR Cheddar cheese with lettuce, tomato, and onion on the side*
- Cider Glazed Roasted Salmon**.....\$23 GF
Over winter vegetable hash with whole grain mustard sauce
- Roasted Cauliflower Milanese & Fresh Pasta**.....\$19 V
With tomatoes, capers, garlic, herbs and grated Locatelli
- 10 oz. Butter Basted "Manhattan Cut" NY Strip**.....\$26
With garlic house fries, merlot demi glace, and daily vegetable

SALADS

\$7 small \$11 large

- Gatewood Caesar** V
With romaine, house made dressing and savory cornbread croutons
- Seasonal Salad** GF V
Greens, apples, toasted pecans, bleu cheese, red onion, and dried fruit, with a balsamic honey vinaigrette
- Wilted Spinach and Roasted Garlic Salad** GF V
With grated asiago and cracked black pepper

SIDES | \$4

- Burnt Edge Baked Beans** **Daily Vegetable**
- 5-Cheese Mac 'n Cheese** **House Fries**

DESSERT

- Banana Pudding**.....\$6
With Nilla Wafers, Whipped Cream, and Fresh Bananas

OUR LOCAL PARTNERS

- | | |
|-----------------------|-------------------|
| Hoof Beat Farm | Latta's Egg Ranch |
| Orangedale Farm | Walker's Farm |
| Whit's Frozen Custard | |

GF Gluten Free

VG Vegan

V Vegetarian