



NEW YEAR'S MENU | 12/30-12/31

APPETIZERS

Steamed Shrimp.....1/2lb. | \$13
Tossed with butter and old bay, served with cocktail sauce, fried saltines, and lemon. 1lb. | \$22

Gatewood Deviled Eggs.....\$8 GF
With debris, pickled onions, and BBQ sauce

Pimento Cheese.....\$9 V
With fried saltine crackers

SOUP OF THE DAY

Dine-In: Cup - \$4 | Bowl - \$6

Takeout: Pint - \$7 | Quart - \$13

Mushroom and Swiss Fondue with Croutons

Maryland Crab and Corn Chowder

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

SIDES \$4 Single Side | \$16 Family Side (quart)

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

ENTREES

Single Family
Meal Takeout Meal

Cider Glazed Roasted Salmon.....\$23.....\$56 GF
Over winter vegetable hash with black eyed peas and whole grain mustard sauce

Gatewood Local 8 oz Burgers.....\$16
Bleu cheese and caramelized onions
OR *Cheddar cheese with lettuce, tomato, and onion on the side*

10 oz. Butter Basted "Manhattan Cut" NY Strip.....\$26
With garlic house fries, merlot demi glace, and daily vegetable

Bacon-Wrapped Seared Pork Tenderloin.....\$24
With apple demiglace over maple and chipotle laced sweet potato mash and braised collard greens

Smoked Brisket.....\$25.....\$56
With 5 cheese mac 'n cheese, burnt edge baked beans, and house made barbecue sauce

Fresh Pasta.....\$17.....\$56
With roasted butternut squash and toasted walnuts tossed in a sage parmesan cream
**** Family meal comes with choice of salad**

DESSERT

Banana Pudding.....\$6 Single | \$16 Family (quart)
With Nilla Wafers, Whipped Cream, and Fresh Bananas

Coconut Cake.....\$6 Single | \$16 Family
With rum anglaise

GF Gluten Free

VG Vegan

V Vegetarian