



SUPPER CLUB MENU

APPETIZERS

Smoked Chicken and Sausage Gumbo.....\$6 - Bowl

With rice and greens

Deviled Eggs.....\$8 GF

With debris

Fried Brussels.....\$10 GF V

With roasted garlic aioli

Corn Dusted Calamari.....\$14 GF

With remoulade and chimichurri

Steamed Shrimp.....½ lb - \$13

*Tossed with butter, old bay, and lemon
served with cocktail sauce and fried
saltines **GF without saltines*

**"The Original" Dry-Rubbed
Smoked Bone-in Chicken Thighs**.....\$12 GF

*Tossed with chili, honey, and lime sauce
and sticky rice*

SALADS

\$8 small \$12 large

House Salad GF V

*Greens, apples, toasted pecans, bleu cheese,
red onion, and dried fruit, with a balsamic honey
vinaigrette*

Gatewood Caesar V

*Romaine, house-made dressing and savory
cornbread croutons*

ENTREES

½ lb dry Rubbed Smoked Brisket.....\$25

*With burnt edge baked beans and five
cheese mac n cheese*

Smoked Pulled Pork.....\$22

*With burnt edge baked beans and five
cheese mac n cheese*

DESSERT

Warm Apple Crisp.....\$6

*With oatmeal and brown sugar topping and
Whit's Frozen custard*

**Consuming raw or undercooked eggs, meat,
seafood or shellfish, may increase your risk of
foodborne illness.*

***Parties of 8 or more will have 18% auto-gratuity
added to the bill.*

OUR LOCAL PARTNERS

Hoof Beat Farm | Latta's Egg Ranch

Orangedale Farm | Walker Farm

Whit's Frozen Custard

GF Gluten Free

VG Vegan

V Vegetarian