



TAKEOUT 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

- | | Single Meal | Family Meal | |
|---|-------------|-------------|-----------------|
| Corn Flour Fried Catfish | \$20 | \$50 | GF |
| <i>House french fries and creamy coleslaw, served with Remoulade</i> | | | |
| Cider Glazed Roasted Salmon | \$23 | \$56 | GF |
| <i>Over winter vegetable hash with whole grain mustard sauce</i> | | | |
| Roasted Cauliflower Milanese & Fresh Pasta | \$19 | \$54 | V |
| <i>With tomatoes, capers, garlic, herbs and grated Locatelli</i> | | | |
| **With Family Meal: Choice of Salad | | | |
| Gatewood Local 8 oz Burgers | \$16 | | |
| <i>Bleu cheese and caramelized onions</i> | | | |
| OR <i>Cheddar cheese with lettuce, tomato, and onion on the side</i> | | | |
| 10 oz. Butter Basted "Manhattan Cut" NY Strip | \$26 | | |
| <i>With garlic house fries, merlot demi glace, and daily vegetable</i> | | | |

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 Single Side | \$16 Family Side (quart)

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

DESSERT

\$6 Single | \$16 Family (quart)

- Banana Pudding**
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