

THE HOUSE
at
Gatewood
HILLSBOROUGH
N. C.

TO START

Corn-Dusted Calamari GF	\$12
<i>With Remoulade and Chimichurri Sauce</i>	
Peel 'n Eat Shrimp	\$13 1/2 lb.
<i>Steamed or Chilled</i>	\$20 1lb.
Raw Oysters*	Market Price
Fried Green Tomatoes	\$9
<i>Panko-cruste with sun-dried tomato aioli and goat cheese</i>	
Crispy Smoked Pork Butt	\$10
<i>With East meets West slaw, Asian BBQ sauce, and Crispy Wonton Strips</i>	
Gatewood Deviled Eggs GF	\$8
<i>With Brisket Debris, Pickled Onions, and BBQ sauce</i>	
Gatewood Pimento Cheese	\$8
<i>With Fried Saltine Crackers</i>	
Dry-rubbed Smoked Chicken Thighs GF	\$10
<i>With Chili, Honey, and Lime Sauce</i>	

SALADS \$7 small \$10 large

Chopped Green Salad GF	
<i>With Tomatoes, Cucumbers, Red Onion, Blue Cheese with Tart Buttermilk Dressing</i>	
Summer Salad GF	
<i>With Sweetcorn, Heirloom Tomatoes, Red Onion, Radish, Goat Cheese, and Lemon Herb Vinaigrette</i>	
Gatewood Caesar	
<i>With Savory Cornbread Croutons</i>	
Add (6 oz.) Shrimp, Chicken, Brisket, Calamari to a Salad GF	\$5

CHOPS & STUFF

Cast Iron Skillet 14 oz. Ribeye* GF	\$35
<i>With Market Vegetables and Skillet Potatoes</i>	
Dry Rubbed Smoked Brisket by the Pound	\$24
<i>With Burnt Edge Baked Beans & Mac 'n Cheese</i>	
BBQ Salmon GF	\$22
<i>With Bacon Braised Collard Greens and Creamed Corn</i>	
New Orleans Style Shrimp and Grits GF	\$21
<i>With Andouille Sausage, Peppers, Mushrooms, Onions and Tasso Gravy</i>	
Cracker-Crusted Pork Chops	\$20
<i>With Cheese Grits, Tasso Gravy, and Market Vegetables</i>	
Corn-Crusted Cat Fish GF	\$18
<i>With House Fries, Slaw, & Tartar Sauce</i>	
White Barbeque Grilled Chicken GF	\$18
<i>With Market Vegetable and Skillet Potatoes</i>	

GATEWOOD BURGERS & SAMMIES WITH HOUSE FRIES

Pimento Cheese Burger*	\$16
<i>With Tobacco Onions on a Toasted English Muffin</i>	
Bleu Cheese Burger*	\$16
<i>With Caramelized Onions and Ketchup on Brioche</i>	
Cheddar Burger*	\$16
<i>With Ketchup on Brioche and Tomato, Lettuce, and Red Onion on the Side</i>	
Fried Green Tomato Sandwich	\$12
<i>With Pimento Cheese and Greens on a Toasted English Muffin</i>	

SIDES | \$4

Burnt Edge Baked Beans	House Fries
Market Vegetables	Skillet Potatoes
5-Cheese Mac 'N Cheese	Tobacco Onions
Cheese Grits with Tasso Gravy	
Make It A Meal with 4 Sides	\$14

OUR LOCAL PARTNERS

Hoof Beat Farm	Latta's Eggs
Orangedale Farm	Walker's Farm
Neese's Sausage	La Finca
Whit's Frozen Custard	

Chef & Owner - Ron Spada | Chef de Cuisine - Josh Coburn | Sous Chef - Pedro Bautista

*These items may be served undercooked. GF Gluten Free

Ask your server about our gluten free choices. Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness.