



SPRING MENU

TO START

Raw Oysters*	Market Price
<hr/>	
Peel 'n Eat Shrimp - Steamed or Chilled	\$13 1/2 lb. \$20 lb.
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Corn-Dusted Calamari	\$12
<i>With Remoulade and Chimichurri Sauce</i>	
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Fried Green Tomatoes	\$9
<i>With Pickled Onions, Cucumber, and Remoulade</i>	
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Crispy Smoked Pork Butt	\$9
<i>With East Meets West Slaw and Asian BBQ sauce</i>	
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Gatewood Deviled Eggs	\$8
<i>With Brisket Debris, Pickled Onions, and BBQ sauce</i>	
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Fried Brussel Sprouts	\$8
<i>With Tobacco Onions and Smoked Onion Aioli</i>	
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Smoked Chicken Thighs	\$8
<i>With Chili, Honey, & Lime Sauce</i>	

SALADS

Chopped Green Salad	\$6 small \$9 large
<i>With Tomatoes, Cucumbers, Red Onion, Blue Cheese with Tart Buttermilk Dressing</i>	
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Spring Salad	\$6 small \$9 large
<i>With Arugula, Edamame, Asparagus, Radish, Spring Peas, Goat Cheese, and Sherry & Caramelized Onion Vinaigrette</i>	
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Gatewood Caesar	\$6 small \$9 large
<i>With Savory Cornbread Croutons</i>	

Add Shrimp, Chicken, Brisket to a Salad **\$5**

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.

*These items may be served undercooked.

CHOPS & STUFF

Cast Iron Skillet 14 oz. Ribeye* \$35

With Creamed Spinach and Mashed Potatoes

Dry Rubbed Smoked Brisket by the Pound \$23

With Burnt Edge Baked Beans & Mac 'n Cheese

BBQ Salmon \$22

With Bacon Braised Collard Greens and Creamed Corn

New Orleans Style Shrimp and Grits \$21

With Andouille Sausage, Peppers, Mushrooms, Onions and Tasso Gravy

Cracker-Crusted Pork Chops \$19

With Cheese Grits, Tasso Gravy, and Bacon Braised Collard Greens

Corn-Crusted Cat Fish \$18

With House Fries, Slaw, & Remoulade

White Barbeque Grilled Chicken \$18

With Asparagus and Skillet Potatoes

SAMMIES & FRIES

Local 8 oz. Gatewood Pimento Burger* \$16

With Tobacco Onions on a Toasted English Muffin

Local 8 oz. Gatewood Burger* \$16

With Caramelized Onions and Blue Cheese on Brioche

White BBQ Grilled Chicken Sandwich \$15

With Arugula, Tomato, Tobacco Onions, and Aged Cheddar on Brioche

Fried Green Tomato Sandwich \$12

With Arugula, Pimento Cheese, and Smoked Onion Aioli on a Toasted English Muffin

SIDES | \$4

Burnt Edge Baked Beans

Cheese Grits with Tasso Gravy

Seasonal Greens with or without Meat

Creamed Spinach

Daily Mash

House Fries

Tobacco Onions

5-Cheese Mac 'N Cheese

Add Tasso Gravy to Anything (Great on Fries!) \$1

Make It A Meal with 4 Sides \$14

DESSERTS \$6

Coconut Cake with Rum Anglaise

"The Classic" Banana Pudding

With Nilla Wafers

Crème Brûlée

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