



DINE-IN MENU

APPETIZERS

- Fried Brussels Sprouts**.....\$9 GF VG
*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*

ENTREES

- Pit Beef**.....\$24
With baked beans and 5-cheese mac 'n cheese
- Corn Flour Fried Catfish**.....\$20 GF
*House french fries and creamy coleslaw,
 served with Remoulade*
- Gatewood Local 8 oz Burgers**.....\$16
*Bleu cheese and caramelized onions
 OR Cheddar cheese with lettuce, tomato,
 and onion on the side*
- Dry-Rubbed BBQ Glazed
 Salmon Fillet**.....\$23 GF
*Over summer garden hash with sweet
 corn cream*
- Fresh Pasta with Pan Roasted
 Seasonal Vegetables**.....\$19 V
*Sweet onions, asparagus, mushrooms,
 edamame, crumbled goat cheese and
 balsamic reduction*

SALADS

\$7 small \$10 large

- Gatewood Caesar**
*With romaine, house made dressing and savory
 cornbread croutons*
- Summer Salad** GF
*Mixed greens, heirloom tomato, pickled red
 onion, raw sweet corn, roasted red pepper,
 crumbled goat cheese, tart buttermilk dressing*

SIDES | \$4

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

DESSERT

- Banana Pudding**.....\$6
*With Nilla Wafers, Whipped Cream, and
 Fresh Bananas*

NON-ALCOHOLIC DRINK

- Homemade Lemonade**.....\$3
*With fresh squeezed lemons, sugar,
 and water*

OUR LOCAL PARTNERS

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|-----------------------|-------------------|
| Hoof Beat Farm | Latta's Egg Ranch |
| Orangedale Farm | Walker's Farm |
| Neese's Sausage | La Finca |
| Whit's Frozen Custard | |

GF Gluten Free

VG Vegan

V Vegetarian