

# GATSBY

## SNACKS, APPS & SHARED

**DEVILED EGGS** | \$1.50 EA 🍴  
pastrami, "everything"

**HOT + SOUR WINGS** | \$13  
pickled veggies, blue cheese

**ARTICHOKE + SPINACH DIP** | \$16 🍴🍴  
salsa, sour cream, tortilla chips

**MARYLAND CRAB CHOWDER** | \$11  
lump crab, charred corn, potatoes

**CRISPY CALAMARI** | \$17  
marconas, pickles, lemon, marinara

**LETTUCE WRAPS** | \$14 🍴🍴  
tofu, peanuts, cilantro, hoisin

**MEZZE PLATTER** | \$18 🍴

smoked eggplant caponata crostini, falafel, tzatziki,  
hummus, cucumber-tomato-feta salad,  
bell peppers, olives, toasted pita

## SALADS

**CHINESE CHICKEN** | \$17  
mandarins, cabbage, romaine, lychees,  
bell peppers, macadamias, wontons, mustard-soy vinaigrette

**OH VEGAN CAESAR** | \$13 🍴  
romaine, brussels, kale, corn, avocado, tortilla strips  
ADD SALMON\* +\$9 / STEAK\* +\$12 / CHICKEN BREAST +\$6

**THE BLT** | \$15 🍴  
bacon, tomato confit, dates, blue cheese,  
tarragon vinaigrette

## ALL DAY BREAKFAST

**ALL AMERICAN** | \$16  
eggs your way, nueske's bacon, home fries, pancakes

**GREEK OMELET** | \$17 🍴  
beef + lamb gyro, tzatziki, feta, home fries

**PASTRAMI HASH\*** | \$16 🍴  
poached eggs, smoked hollandaise,  
sautéed potatoes

## ENTREES

**MEATLOAF** | \$24  
beef + pork, ketchup glaze, mashed potatoes, gravy

**CHICKEN POT PIE** | \$24  
velouté, maple-lavender crust

**MURRAY'S ROASTED 1/2 CHICKEN** | \$23 🍴  
charred asparagus

**COUNTRY FRIED STEAK** | \$25  
sirloin, green beans, mushroom gravy

**STEAK DINNER\*** | \$48 🍴  
16 oz. bone-in ribeye, peppercorn sauce,  
sautéed spinach, parmesan-herb fries

**ORA KING SALMON\*** | \$33 🍴  
pea purée, snap peas, shaved fennel

**SPAGHETTI + MEATBALL** | \$23  
beef + lamb, marinara, garlic cream sauce

**CELERIAC STEAKS** | \$21 🍴  
roasted and puréed, herbed israeli couscous, roasted beets

## SANDWICHES

**SMASHBURGER** | \$17  
double patty, sesame potato bun,  
american cheese, heirloom tomato,  
caramelized onions, thousand island,  
parmesan-herb fries

**MONTE CRISTO** | \$18  
crispy battered brioche, turkey,  
VA ham, gruyere, mustard aioli,  
cherry marmalade, vinegar slaw

**PASTRAMI** | \$16  
marbled rye, pickled cabbage, havarti,  
thousand island, parmesan-herb fries

**MILKSHAKES** Choice of: vanilla, strawberry, black + white | \$8 🍴🍴

add malt +\$1 (contains gluten)

## BLUE PLATE SPECIALS

LIMITED AVAILABILITY

3-6PM AFTER 6PM

**MONDAY** \$16 | \$23  
fried chicken, spiked honey, loaded cornbread

**TUESDAY** \$16 | \$24  
chicken piccata, lemon, butter, capers

**WEDNESDAY** \$14 | \$19  
two half-smokes, brioche buns,  
caramelized onions, ketchup, mustard, onion rings

**THURSDAY** \$16 | \$24  
thanksgiving, turkey breast + gravy,  
brioche-chestnut stuffing, seasonal greens, cranberries

**FRIDAY** \$16 | \$23  
fish + chips, tartar, slaw

**SATURDAY** \$16 | \$23  
lasagna, beef + pork ragu, garlic bread

**SUNDAY** \$16 | \$24  
beef ossobuco, mashed potatoes, red wine jus 🍴

## SIDES

BRUSSELS + BACON GRATIN | \$8

BRISKET POUTINE | \$10 🍴

MAC + CHEESE | \$8 🍴

HEIRLOOM TOMATO + BURRATA | \$9 🍴🍴

RINGS + FRIES | \$7 🍴

HEIRLOOM CARROTS, WHIPPED FETA, PISTACHIOS | \$8 🍴🍴

TODAY'S VEGGIE | \$8 🍴



A **KNEAD** RESTAURANT  
HOSPITALITY + DESIGN

EXECUTIVE CHEF : LISA ODOM

FOLLOW US /GATSBY\_RESTAURANT

THE LAST  
**STRAW**

STRAWS AVAILABLE UPON REQUEST

PLEASE NOTIFY US OF ANY ALLERGIES

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness



= VEGAN



= VEGETARIAN



= GLUTEN FREE

SERVICE @ **GATSBY**

A 20% gratuity is customary and appropriate  
Parties seated after 4pm will be charged a 20% gratuity  
Please, no more than 4 credit cards per table

SPRING 2021