

GATSBY

SNACKS, APPS & SHARED

DEVEILED 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 | \$19

mandarins, cabbage, romaine, lychees,
bell peppers, macadamias, wontons, mustard-soy vinaigrette

OH VEGAN CAESAR \$13 | \$7 (half) 🌱

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

SMOKED SALMON + ORZO | \$27

asian pear, candied pecans, olives,
whipped cream cheese, orange vinaigrette

THAI-STYLE SKIRT STEAK* | \$26 🍴

mangos, peanuts, cilantro, lime vinaigrette

ALL DAY BREAKFAST

ALL AMERICAN | \$16

eggs your way, nueske's bacon, sautéed potatoes, pancakes

GREEK OMELET | \$17 🍴

beef + lamb gyro, tzatziki, feta, sautéed potatoes

EGG WHITE FRITTATA | \$15 🍴🌱

heirloom tomatoes, whipped burrata, balsamic, basil

ENTREES

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

MURRAY'S ROASTED ½ CHICKEN | \$23 🍴
charred asparagus

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

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

CELERY ROOT STEAKS | \$21 🍴
roasted and puréed, herbed israeli couscous, roasted beets

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

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

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

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

HEIRLOOM TOMATO + WHIPPED BURRATA | \$9 🍴🌱

BRISKET POUTINE | \$10 🍴

TODAY'S VEGGIE | \$8 🍴

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

MAC + CHEESE | \$8 🍴

BRUSSELS + BACON GRATIN | \$8

RINGS + FRIES | \$7 🍴



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