

GATSBY

SNACKS, APPS & SHARED

HOT + SOUR WINGS | \$12
pickled veggies, blue cheese

ARTICHOKE + SPINACH DIP | \$15 
salsa, sour cream, tortilla chips

ARANCINI | \$9 
yellow squash, parmesan, marinara

TOFU SUMMER ROLLS | \$10 
mango, pea greens, fresh herbs,
rice paper, peanut-tamarind dip

SHRIMP COCKTAIL | \$14 
marie rose sauce, granny smith, salmon caviar

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

AVOCADO DIP | \$12 
chile-dusted mango, togarashi corn chips

CRISPY CALAMARI | \$17
lemon, almonds, marinara, pickles

MEZZE PLATTER | \$17 
smoked eggplant crostini, falafel, tzatziki,
hummus, tomato-feta salad, pita

ROASTED TOMATO SOUP | \$7 


SALADS

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

OH VEGAN CAESAR | \$12 | \$6 (half) 
romaine, brussels, kale, corn, avocado, tortilla strips
STEAK* +\$12 / CHICKEN BREAST +\$6

WARM FARRO | \$17 
gorgonzola, pecans, almonds, beets,
butternut squash, kale, maple-dijon vinaigrette

***YELLOWFIN TUNA** | \$28 
seared rare, mache, romaine, beets, crispy chickpeas,
pickled shallots, chile-lime vinaigrette

***STEAKHOUSE** | \$25
spinach, baby gem, crispy fingerlings, roasted cippolinis,
sour cream + onion dressing

ALL DAY BREAKFAST

ALL AMERICAN | \$15
eggs your way, bacon, potatoes, pancakes

GREEK OMELET | \$16 
beef + lamb gyro, tzatziki, feta, potatoes

Made 2x Daily **VEGETABLE QUICHE** | \$12 
spinach, cheddar + feta, mixed greens, fruit

SANDWICHES

SMASHBURGER | \$18
double patty, american cheese, heirloom tomato, caramelized onions,
thousand island, sesame potato bun, parmesan-herb fries

ROASTED EGGPLANT | \$16 
avocado, roasted peppers, goat cheese, baguette, parmesan-herb fries

MONTE CRISTO | \$17
turkey, VA ham, gruyere, mustard aioli, cherry marmalade,
vinegar slaw, crispy battered brioche

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

GRILLED CHEESE | \$14 
roasted tomato soup

MILKSHAKES Choice of: vanilla, strawberry, black + white | \$8 
add malt +\$1 (contains gluten)

MAINS

CHICKEN POT PIE | \$22
maple-lavender crust

SPAGHETTI + MEATBALL | \$21
beef + lamb, marinara, garlic cream sauce

MURRAY'S ROASTED 1/2 CHICKEN | \$22 
charred asparagus

BRANZINO | \$37 
grilled bok choy, black garlic vinaigrette,
coriander, brown butter + lime

***STEAK DINNER** | \$47 
16 oz. bone-in ribeye, peppercorn sauce,
sautéed spinach, parmesan-herb fries

BLUE PLATE SPECIALS

ADD HALF CAESAR, SOUP OR APPLE PIE À LA MODE +\$6

LIMITED AVAILABILITY

BEFORE 6PM AFTER 6PM

MONDAY \$16 | \$24
FRIED CHICKEN, spiked honey,
loaded cornbread

TUESDAY \$16 | \$24
CHICKEN PICCATA, mixed greens, linguine,
lemon butter, capers

WEDNESDAY \$15 | \$23
PEI MUSSELS, white wine, garlic,
shallots, parmesan-herb fries

THURSDAY \$16 | \$24
CHICKEN CURRY, ginger asparagus,
herbed rice pilaf, naan

FRIDAY \$16 | \$24
FISH + CHIPS, tartar, slaw

SATURDAY \$16 | \$24
LASAGNA, beef + pork ragu, garlic bread

SUNDAY \$22 | \$30
BRAISED SHORT RIBS, roasted vegetables,
yorkshire pudding

SIDES

BRISKET POUTINE | 9 

HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS | \$8 

EGGPLANT CAPONATA | \$10 


BROCCOLI RABE, RICOTTA, GARLIC BREADCRUMBS | \$7 

MAC + CHEESE | \$8 

RINGS + FRIES | \$7 

TODAY'S VEGGIE | 7 