

GATSBY

SNACKS, APPS & SHARED

- OLD BAY WINGS** | \$12
mumbo sauce, blue cheese
- DEVILED EGGS** | \$1.50 EA 🌱
pastrami, "everything"
- ARTICHOKE + SPINACH DIP** | \$15 🌱🌱
salsa, sour cream, tortilla chips
- GUACAMOLE** | \$12 🌱🌱
togarashi corn chips
- ARANCINI** | \$9 🌱
yellow squash, parmesan, marinara
- CRISPY CALAMARI** | \$17
lemon, almonds, marinara, pickles
- MEZZE PLATTER** | \$17 🌱
smoked eggplant crostini, falafel, tzatziki, hummus, tomato-feta salad, pita
- CHICKEN NOODLE MATZOH BALL SOUP** | \$9

SALADS

- CHINESE CHICKEN** | \$17
mandarins, lychees, macadamias, cabbage, romaine, wontons, mustard-soy vinaigrette
- WARM FARRO** \$17 🌱🌱
gorgonzola, pecans, almonds, beets, butternut squash, baby arugulah, maple-dijon vinaigrette
- GRILLED SHRIMP COBB** | \$24
bacon, cherry tomato, egg, romaine, croutons, russian dressing
- YELLOWFIN TUNA*** | \$28 🌱
seared rare, mache, romaine, beets, crispy chickpeas, pickled shallots, chile-lime vinaigrette
- STEAKHOUSE*** | \$25
spinach, baby gem, crispy fingerlings, roasted cipollinis, 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 To Order* **VEGETABLE QUICHE** | \$12 🌱
spinach, cheddar + feta, mixed greens, fruit

SANDWICHES

- SMASHBURGER** | \$18
double patty, american cheese, tomato, caramelized onions, thousand island, sesame potato bun, parmesan-herb fries
- MONTE CRISTO** | \$17
turkey, VA ham, gruyere, mustard aioli, cherry marmalade, crispy battered brioche, vinegar slaw
- FRENCH DIP** | \$21
sliced prime rib, gruyere, horseradish mayo, au jus
- PASTRAMI** | \$16
pickled cabbage, havarti, thousand island, marbled rye, parmesan-herb fries

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
- PRIME RIB*** | \$38 🌱
12 oz. cut, creamy horseradish, au jus, mashed potatoes
- STEAK DINNER*** | \$47 🌱
16 oz. bone-in ribeye, peppercorn sauce, sautéed spinach, parmesan-herb fries

BLUE PLATE SPECIALS

ADD SOUP OR APPLE PIE À LA MODE +\$6

LIMITED AVAILABILITY

- MONDAY**
FRIED CHICKEN | \$16
spiked honey, loaded cornbread
- TUESDAY**
CHICKEN PICCATA | \$16
mixed greens, linguine, lemon butter, capers
- WEDNESDAY**
PEI MUSSELS | \$15
white wine, garlic, shallots, parmesan-herb fries
- THURSDAY**
RIGATONI BOLOGNESE | \$16
crusty garlic bread
- FRIDAY**
FISH + CHIPS | \$16
tartar, slaw
- SATURDAY**
LASAGNA | \$12
beef + pork ragu, garlic bread
- SUNDAY**
BRAISED SHORT RIBS | \$22
roasted vegetables, yorkshire pudding




SIDES

- BRISKET POUTINE** | 9 🌱
- HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS** | \$8 🌱
- SAUTÉED SPINACH** | \$6 🌱🌱
- BROCCOLI RABE, RICOTTA, GARLIC BREADCRUMBS** | \$7 🌱
- MAC + CHEESE** | \$8 🌱
- RINGS + FRIES** | \$7 🌱🌱
- TODAY'S VEGGIE** | \$7 🌱

LUNCH

A **KNEAD** RESTAURANT
EXECUTIVE CHEF : JUAN VALDEZ
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PLEASE NOTIFY US OF ANY ALLERGIES
*Food items *Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

 = VEGAN  = VEGETARIAN  = GLUTEN FREE
Gluten Free designation indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @ **GATSBY**
A 20% gratuity is customary and appropriate.
Parties of 5+ will be charged a 20% gratuity.
Please, no more than 4 credit cards per table.