

GATSBY

SNACKS, APPS & SHARED

- OLD BAY WINGS** | \$13
mumbo sauce, blue cheese
- ARTICHOKE + SPINACH DIP** | \$16 ☯
salsa, sour cream, tortilla chips
- ARANCINI** | \$9 ☯
yellow squash, parmesan, marinara
- MEZZE PLATTER** | \$18 ☯
smoked eggplant crostini, falafel, tzatziki, hummus, tomato-feta salad, pita
- DEVILED EGGS** | \$1.50 EA ☯
pastrami, "everything"
- GUACAMOLE** | \$13 ☯
togarashi corn chips
- CRISPY CALAMARI** | \$17
lemon, almonds, marinara, pickles
- CHICKEN NOODLE MATZOH BALL SOUP** | \$9

SALADS

- CHINESE CHICKEN** | \$19
mandarins, lychees, macadamias, cabbage, romaine, wontons, mustard-soy vinaigrette
- WARM FARRO** \$18
gorgonzola, pecans, almonds, beets, butternut squash, baby arugula, maple-dijon vinaigrette
- GRILLED SHRIMP COBB** | \$25
bacon, cherry tomato, egg, romaine, croutons, russian dressing
- YELLOWFIN TUNA*** | \$29 ☯
seared rare, mache, romaine, beets, crispy chickpeas, pickled shallots, chile-lime vinaigrette
- STEAKHOUSE*** | \$26
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
- KING'S HAWAIIAN FRENCH TOAST** | \$17
bacon crumbles, banana-maple syrup, strawberries
- BACON, EGG + CHEESE CROISSANT** | \$16
Make It Dairy croissant, scrambled eggs, havarti, bacon, house greens
- VEGETABLE QUICHE** | \$14 ☯
Make It Dairy spinach, cheddar + feta, mixed greens, fruit

MAINS

- CHICKEN POT PIE** | \$25
maple-lavender crust
- SEAFOOD LINGUINE** | \$29
shrimp, mussels, tomato, calabrian chili, squid ink linguine
- MURRAY'S ROASTED 1/2 CHICKEN** | \$23 ☯
charred asparagus
- MEATLOAF** | \$24
beef + pork, ketchup glaze, mashed potatoes, gravy
- BRANZINO** | \$38 ☯
grilled bok choy, black garlic vinaigrette, coriander, brown butter + lime
- SPAGHETTI + MEATBALL** | \$23
beef + lamb, marinara, garlic cream sauce
- PRIME RIB*** | \$39 ☯
12 oz. cut, creamy horseradish, au jus, mashed potatoes
- STEAK DINNER*** | \$48 ☯
16 oz. bone-in ribeye, peppercorn sauce, sautéed spinach, parmesan-herb fries

SANDWICHES

- SMASHBURGER** | \$19
double patty, american cheese, tomato, caramelized onions, thousand island, sesame potato bun, parmesan-herb fries
- MONTE CRISTO** | \$18
turkey, VA ham, gruyère, mustard aioli, cherry marmalade, crispy battered brioche, vinegar slaw
- FRENCH DIP** | \$23
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries

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

BLUE PLATE SPECIALS

ADD SOUP OR APPLE PIE À LA MODE +\$6

- FRIED CHICKEN**
spiked honey, loaded cornbread
- CHICKEN PICCATA**
mixed greens, linguine, lemon butter, capers
- PEI MUSSELS**
white wine, garlic, shallots, parmesan-herb fries
- RIGATONI BOLOGNESE**
garlic bread
- FISH + CHIPS**
tartar, slaw
- LASAGNA**
beef + pork ragu, garlic bread

ORDERED BEFORE 6PM \$16 | ORDERED AFTER 6PM \$24

LIMITED AVAILABILITY




SIDES

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

DINNER

A **KNEAD** RESTAURANT
EXECUTIVE CHEF: KAYLA O'QUINN
FOLLOW US   /GATSBY_RESTAURANT

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, 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.