

GATSBY

SNACKS, APPS & SHARED

- OLD BAY WINGS** | \$12
mumbo sauce, blue cheese
- ARTICHOKE + SPINACH DIP** | \$15 ☞☛
salsa, sour cream, tortilla chips
- ARANCINI** | \$8 ☐
yellow squash, parmesan, marinara
- MEZZE PLATTER** | \$17 ☐
smoked eggplant crostini, falafel, tzatziki, hummus, tomato-feta salad, pita
- DEVILED EGGS** | \$1.50 EA ☛
pastrami, "everything"
- GUACAMOLE** | \$12 ☐☛
togarashi corn chips
- CRISPY CALAMARI** | \$17
lemon, almonds, marinara, pickles
- CHICKEN NOODLE MATZOH BALL SOUP** | \$8

SALADS

- CHINESE CHICKEN** | \$16
mandarins, lychees, macadamias, cabbage, romaine, wontons, mustard-soy vinaigrette
- WARM FARRO** \$17
gorgonzola, pecans, almonds, beets, butternut squash, baby arugula, 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 cippolinis, sour cream + onion dressing

ALL DAY BREAKFAST

- ALL AMERICAN*** | \$15
eggs your way, bacon, potatoes, pancakes
- KING'S HAWAIIAN FRENCH TOAST** | \$16
bacon crumbles, banana-maple syrup, strawberries
- GREEK OMELET** | \$15 ☛
beef + lamb gyro, tzatziki, feta, potatoes
- BACON, EGG + CHEESE CROISSANT** | \$15
Make It Dahn croissant, scrambled eggs, havarti, bacon, house greens
- Make It Dahn* **VEGETABLE QUICHE** | \$14 ☐
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, gruyère, mustard aioli, cherry marmalade, crispy battered brioche, vinegar slaw
- FRENCH DIP** | \$21
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries
- 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** | \$21
maple-lavender crust
- SPAGHETTI + MEATBALL** | \$20
beef + lamb, marinara, garlic cream sauce
- MURRAY'S ROASTED ½ CHICKEN** | \$22 ☛
charred asparagus
- BRANZINO** | \$34 ☛
grilled bok choy, black garlic vinaigrette, coriander, brown butter + lime
- PRIME RIB*** | \$36 ☛
12 oz. cut, creamy horseradish, au jus, mashed potatoes
- STEAK DINNER*** | \$45 ☛
16 oz. bone-in ribeye, peppercorn sauce, sautéed spinach, parmesan-herb fries

BLUE PLATE SPECIALS

ADD SOUP OR APPLE PIE À LA MODE +\$5

- 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
- \$16**
- LIMITED AVAILABILITY




SIDES

- BRISKET POUTINE** | 9 ☛
- HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS** | \$7 ☛
- SAUTÉED SPINACH** | \$5 ☛☛☛
- BROCCOLI RABE, RICOTTA, GARLIC BREADCRUMBS** | \$7 ☐
- MAC + CHEESE** | \$8 ☐
- RINGS + FRIES** | \$6 ☐☛
- TODAY'S VEGGIE** | \$7 ☐

LUNCH

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.