

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 | \$8 🍴
yellow squash, parmesan, marinara

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

NEW ENGLAND CLAM CHOWDER | \$9
oyster crackers, bacon crumble

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 cipollinis, sour cream + onion dressing

MAKE IT BOTTOMLESS!

ENJOY 90 MINUTES OF UNLIMITED
GRETA'S PUNCH / MIMOSA / BLOODY MARY /
¡HOLA PIÑA! / JUST PEACHY / GATSBY PILS
WITH THE PURCHASE OF ANY ENTREE.
\$29.99 PER GUEST. ENTIRE TABLE REQUIRED.

MAINS

DUTCH BABY PANCAKE | \$15 🍴
mixed berries, chantilly cream

KING'S HAWAIIAN FRENCH TOAST | \$16
bacon crumbles, banana-maple syrup, strawberries

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

GREEK OMELET | \$15
beef + lamb gyro, tzatziki, feta, potatoes

AVOCADO BENEDICT* | \$21 🍴
smashed avocado, poached eggs, tarragon hollandaise, "everything"

SHAKSHUKA | \$18 🍴
baked eggs, beef ragu, crème fraîche

PASTRAMI HASH* | \$16 🍴
poached eggs, smoked hollandaise, potatoes

BACON, EGG + CHEESE CROISSANT | \$15
Make Ze Dahr croissant, scrambled eggs, havarti, bacon, house greens

Make Ze Dahr **VEGETABLE QUICHE** | \$14 🍴
spinach, cheddar, feta, mixed greens

NUTTY PORRIDGE | \$16 🍴🍴
blended + coconut milk-cooked nuts, maple syrup, berry compote, dates, chia, pistachios, pecans

STEAK + EGGS* | \$45 🍴
16 oz. bone-in ribeye, two eggs any style, potatoes

CHICKEN POT PIE | \$21
maple-lavender crust

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

SANDWICHES

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

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

FRENCH DIP | \$21
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries

GRILLED CHICKEN | \$16
crispy bacon, havarti cheese, roasted peppers, arugula, tarragon aioli, brioche bun, parmesan-herb fries

TO SHARE

BY *Make Ze Dahr* BAKERY 🍴

CROISSANT | \$4.50

PAIN AU CHOCOLAT | \$5

BANANA BREAD | \$4

SEASONAL SCONE | \$4

CINNAMON ROLL | \$6.50
brown sugar + cinnamon-swirled fluffy brioche, cream cheese frosting

PASTRY BASKET | \$17
croissant, pain au chocolat, banana bread, seasonal scone

SIDES

EGGS YOUR WAY | \$7 🍴🍴

BACON | \$7 🍴

SEASONAL FRUIT | \$6 🍴🍴

BRISKET POUTINE | \$9

SAUTÉED POTATOES | \$6 🍴🍴

MAC + CHEESE | \$8 🍴

MINI BUTTERMILK PANCAKES | \$6 🍴

RINGS + FRIES | \$6 🍴

TODAY'S VEGGIE | \$7 🍴

BRUNCH

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.