








# 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
- 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 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
- GRILLED CHICKEN** | \$16  
crispy bacon, havarti cheese, roasted peppers, arugula, tarragon aioli, brioche bun, 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 1/2 CHICKEN** | \$22   
charred asparagus
- GRILLED FARM-RAISED SALMON\*** | \$24   
spring greens, roasted veggies, crispy potatoes, whole grain mustard-cream
- ST. LOUIS PORK RIBS** | \$29   
tangy bbq sauce, coleslaw, parmesan-herb fries
- PRIME RIB\*** | \$26   
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 +\$6

- CHICKEN PICCATA**  
mixed greens, linguine, lemon butter, capers
- PEI MUSSELS**  
white wine, garlic, shallots, parmesan-herb fries
- MEATLOAF**  
beef + pork, ketchup glaze, mashed potatoes, gravy
- 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.