

GATSBY

SNACKS, APPS & SHARED

- MUMBO CHICKEN WINGS** | \$13.50 🍷
house pickles, blue cheese dressing
- ARTICHOKE + SPINACH DIP** | \$15.50
salsa, sour cream, tortilla chips
- SWEET + SOUR PORK RIBS** | \$13.50
spicy peanuts, cilantro
- GATSBY BITES** | \$24.75
deviled eggs, sweet + sour pork ribs, mumbo wings, house pickles
- DEVILED EGGS** | \$1.50 EA 🍷
everything seasoning
- REUBEN EGGROLL** | \$10.00
corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip
- CRISPY CALAMARI** | \$17.50
spicy cherry peppers, tomato aioli
- CHICKEN-MATZO BALL SOUP** | \$8.00
carrots, dill

SALADS

- CHINESE CHICKEN** | \$16.50
cabbage, mandarins, lychees, macadamias, wontons, mustard-soy vinaigrette
- WATERMELON + BEETS** | \$17.00 🍷🍷
spring greens, quinoa, baby carrots, peanut brittle, maple-dijon vinaigrette
- GRILLED SHRIMP COBB** | \$24.75
romaine, bacon, cherry tomato, egg, avocado, gorgonzola, croutons, russian dressing
- GRILLED SALMON*** | \$24.00
baby greens, curried chickpeas, feta, crispy pita, sweet onion vinaigrette
- STEAKHOUSE*** | \$26.75
spinach, baby gem, crispy fingerlings, roasted cippolinis, sour cream + onion dressing

SANDWICHES

- SMASHBURGER** | \$18.50
double patty, american cheese, tomato, caramelized onions, thousand island, sesame-potato bun, parmesan-herb fries
- MONTA CRISTO** | \$17.50
turkey, VA ham, gruyère, mustard aioli, cherry marmalade, crispy battered brioche, vinegar slaw
- FRENCH DIP** | \$24.75
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries
- FILET-OF-FISH** | \$24.00
crispy tempura cod, caviar-tartar, american cheese, lettuce, toasted brioche, parmesan-herb fries
- GRILLED CHICKEN** | \$16.50
crispy bacon, havarti cheese, roasted peppers, arugula, tarragon aioli, brioche bun, parmesan-herb fries

BRUNCH FOR LUNCH

- ALL AMERICAN*** | \$16.50
eggs your way, bacon, potatoes, pancakes
- CINNAMON SWIRL FRENCH TOAST** | \$17.00 🍷
whipped crème fraîche, berries, maple syrup
- GREEK OMELET** | \$16.50
beef + lamb gyro, tzatziki, feta, potatoes
- CHICKEN + WAFFLES** | \$18.00
legs + thighs, sweet potato waffles, maple syrup
- CRABCAKE BENEDICT*** | \$31.00
jumbo lump crab cakes, poached eggs, treeven's buttermilk biscuits, old bay hollandaise

MAINS

- SPAGHETTI + MEATBALL** | \$20.75
beef + lamb, marinara, garlic cream sauce
- GRILLED JERK HALF CHICKEN** | \$26.00 🍷
citrus creamed corn, roasted baby carrots
- GRILLED SALMON*** | \$24.75 🍷
smashed fingerlings, tuscan kale, sundried tomatoes
- PRIME RIB*** | \$36.00 🍷
12 oz. cut, mashed potatoes, creamy horseradish, au jus
- STEAK DINNER*** | \$48.00 🍷
16 oz. bone-in ribeye, peppercorn sauce, sautéed spinach, parmesan-herb fries

MILKSHAKES choice of: vanilla, strawberry, black + white | \$8.25 🍷🍷
add malt +\$1.25 (contains gluten)

BLUE PLATE SPECIALS

\$18.50

ADD SOUP OR SEASONAL PIE À LA MODE +\$6.25

- CHICKEN POT PIE**
maple-lavender crust
- CHICKEN PARMESAN**
spaghetti marinara
- PEI MUSSELS**
coconut-curry, lemongrass, grilled garlic bread
- MEATLOAF**
beef + pork, ketchup glaze, mashed potatoes, gravy
- RIGATONI BOLOGNESE**
garlic bread
- LASAGNA**
beef + pork ragu, garlic bread

SIDES

- PASTRAMI FRIES** | \$8.00 🍷
cole slaw, swiss, special sauce
- HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS** | \$7.25 🍷🍷
- SAUTÉED SPINACH** | \$5.25 🍷🍷
- GRILLED ASPARAGUS** | \$7.50 🍷🍷
- THREE-CHEESE BAKED MAC** | \$10.00 🍷
- SMASHED POTATOES** | \$6.25 🍷🍷
- ONION RINGS** | \$7.25 🍷
- RINGS + FRIES** | \$6.25 🍷

LUNCH

A **KNEAD** RESTAURANT
EXECUTIVE CHEF : TREEVEN DOVE
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🍷 = 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.

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.

SERVICE @ **GATSBY**

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.