

GATSBY

RESTAURANT WEEK

Brunch | \$35 Per Guest

TO START

CHOICE OF

REUBEN EGGROLL

corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip

BABY GEM SALAD

smoked almonds, gorgonzola, pickled shiitakes, grapes, tahini vinaigrette

CRISPY POTATO PANCAKES

apple sauce + sour cream

ENTRÉE

CHOICE OF

ALL AMERICAN

scrambled eggs, bacon, potatoes, pancakes

PASTRAMI + SWISS OMELET

caramelized onions, home fries

DUTCH BABY PANCAKE

mixed berries, chantilly cream

CHICKEN + WAFFLES

legs + thighs, sweet potato waffles, maple syrup

DESSERT

CHOICE OF

SEASONAL PIE

a la mode

CINNAMON ROLL

brown sugar + cinnamon swirl, cream cheese frosting



= VEGAN



= PLANT-BASED



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

GATSBY

RESTAURANT WEEK

Lunch | \$35 Per Guest

TO START

CHOICE OF

REUBEN EGGROLL

corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip

BABY GEM SALAD ♀

smoked almonds, gorgonzola, pickled shiitakes, grapes, tahini vinaigrette

CRISPY POTATO PANCAKES ♀

apple sauce + sour cream

SANDWICHES

CHOICE OF

REUBEN

corned beef, swiss cheese, sauerkraut,
russian dressing, toasted marbled rye

GRILLED CHICKEN

bacon, roasted red pepper, avocado mash, tomato, toasted challah

GARDEN HIGH ROLLER ♀

eggplant, red pepper, zucchini, mozzarella, pesto, wheat wrap

DESSERT ♀

CHOICE OF

NEW YORK CHEESECAKE

seasonal fruit, whipped cream

SEASONAL PIE

a la mode



= VEGAN



= PLANT-BASED



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

GATSBY

RESTAURANT WEEK

Dinner | \$40 Per Guest

TO START

CHOICE OF

CRISPY CALAMARI

spicy cherry peppers, tomato aioli

REUBEN EGGROLL

corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip

BABY GEM SALAD ♀

smoked almonds, gorgonzola, pickled shiitakes, grapes, tahini vinaigrette

ENTRÉE

CHOICE OF

CHICKEN FRIED STEAK

mushroom gravy, harico verts

PAN-SEARED ROCK FISH ♀

truffle-whipped potatoes, crispy brussels sprouts,
preserved lemon beurre blanc

MEATLOAF

beef + pork, ketchup glaze, mashed potatoes, gravy

CHICKEN + WAFFLES

legs + thighs, sweet potato waffles, maple syrup

DESSERT

CHOICE OF

VANILLA BEAN CHEESECAKE

whipped cream, fresh berries

SEASONAL PIE ♀

a la mode



= VEGAN



= PLANT-BASED



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.