

GATSBY



BRUNCH/LUNCH | \$25 PER GUEST

TO START

CHOICE OF

CRISPY POTATO PANCAKES (3) 

homemade applesauce, sour cream

CHICKEN MATZO BALL SOUP

ENTRÉE

CHOICE OF

GRILLED CHICKEN SANDWICH

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

REUBEN SANDWICH

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

DESSERT

NEW YORK CHEESECAKE 

seasonal fruit, whipped cream

 = PLANT-BASED  = VEGETARIAN  = 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



DINNER | \$50 PER GUEST

TO START

CHOICE OF

ROASTED BONE MARROW

toasted rye bread, chopped brisket, onion marmalade,
pickled onions, whole grain mustard

OYSTERS ROCKEFELLER

chesapeake oysters, creamed spinach, parmesan breadcrumbs

ENTRÉE

CHOICE OF

HERITAGE PORK OSSO BUCO 🌱

cheddar grits, braised cabbage, baby carrots, herb gremolata, pork jus

PAN-SEARED ROCKFISH 🌱

sweet corn purée, charred broccolini, english peas, lemon beurre blanc

CHICKEN FRIED STEAK

crispy beef steak, smashed potatoes, green beans, mushroom gravy

DESSERT

BANANA PUDDING 🌱

vanilla custard, nilla wafers, bananas, whipped cream

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