

WILD CRAFTER'S

KITCHEN MENU

Open Wednesday through Friday from 4:30-8:30pm. For takeout orders, please call 814-744-8017 x511.

SMALL BEGINNINGS

Guacamole Deviled Eggs A favorite comfort food blended with our guacamole recipe featuring local herbs and eggs from Scootches Coop. (GF/V) \$8

Sea Salt Fries with Truffle Aioli Hand-cut fries served with a truffled garlic aioli dip. (GF) \$6

Grilled Oysters with Sriracha Lime Butter Six Blue Point Oysters harvested from the famous oyster beds of Norwalk and Westport, Connecticut. (GF) \$15

Vegetarian Chili Roasted chickpeas, onions, green peppers topped with cilantro and sharp cheddar cheese. (GF/V) \$7

Portobello Sliders with Pepita Pesto Grilled portobello mushrooms on a toasted Ciabatta bun with a pumpkin seed pesto topped with microgreens and tomato. (VEGAN) \$9

Muhammara with Flatbread, Carrot & Celery Sticks Roasted red pepper and walnut dip with cumin, pomegranate, molasses, scallions, and a kick of cayenne. (VEGAN) \$8

CREATURE COMFORTS

Gateway Smashburger with Potato Salad 1/3lb fresh ground beef from Clarion Farms topped with lettuce, tomato and cheddar cheese, dill pickle and red onion served on a Brioche bun with 6 oz side of redskin potato salad. \$16

House-Made Gluten-free Pierogies with Wild Boar Sausage Sautéed with onions and made with gluten-free flour imported from Italy. (GF) \$16

10" Hand Tossed Pizzas Choose between Vegetable Pizza made with tomato basil sauce, cheese, mushrooms, spinach, red pepper, and red onion or our Supreme Pizza with pepperoni, green pepper, and black olives. \$16

Proteins & Farm Greens Your choice of organic protein atop a bed of locally-sourced organic greens and vegetables.

Choose a Protein

- Brined "Bell and Evans" Air-Chilled Chicken Breast \$20
- 8oz. Herb & Garlic Marinated Flat Iron Steak from Port Farms \$23
- Cedar Smoked Faroe Island Salmon Filet with Rosemary Glaze \$32
- Just the Greens \$8

Choose a Dressing

Crunchy Mustard Vinaigrette, Apple Cider Vinaigrette or Buttermilk Chive (Our Version of Ranch)

SWEET ENDINGS

Sugar Donuts with Black Raspberry Coulis Three simple sugar donuts made fresh to order with our housemade jam. \$9

German Raw Apple Cake Delicate German inspired Apple Cake served with Coconut Whipped Cream (GF/DF) \$6

Vanilla Buttermilk Panna Cotta with Berries & Honey A Rich Custard-Like Dessert with Berries and Honey (GF) \$8

Gateway's Signature Chocolate Cake Rich chocolate frosted cake made with Guittard Fair-Trade Chocolate and Dutch process cocoa. \$8

ESTD 1934

GATEWAY
of COOK FOREST