

Wild Crafter's Kitchen

*Sustainably Sourced & Carefully
Crafted to Comfort*

OPEN WED, THURS & FRIDAY, 4:30–8:30PM

SMALL BEGINNINGS

Guacamole Deviled Eggs Featuring three eggs from *Scotchies Coop*, served on a bed of micro-greens (GF/DF) \$8

Harvest Cheese Board Featuring Red Rock, Leonora and Beemster Cheeses. Seasonal array of Fruit, Tait Farm Fig Jam and Apple Chutney, Candied Walnuts, Toasted Baguette, Honeycomb and Rustic Crackers.
Serves 2 - \$25 / Serves 4 - \$45 / Serves 8 - \$75

Sea Salt Fries with Truffle Aioli Hand-Cut Fries served with a Truffled Garlic Aioli Dip. (GF) \$7

Roasted Red Pepper & Walnut Muhammara
A dip served with flatbread, carrot and celery sticks. Featuring flavors of cumin, pomegranate molasses, fresh local scallions and a kick of cayenne. (GF/DF) \$8

Garlicky Roasted Jumbo Shrimp Three Large Jumbo Shrimp Roasted with Garlic, Parsley & Anise \$15

CREATURE COMFORTS

Housemade Pierogies Sautéed with Wild Boar Sausage & Onions. Made with gluten free flour imported from Italy \$18

Protein & Greens A generous portion of fresh Carr Farms garden greens with organic tomatoes, cukes, red onion, peas or sprouts with your choice of protein. Dressing options include our house made crunchy mustard, apple cider vinaigrette, or buttermilk chive dressing. (GF)

- With Bell and Evans Air-Chilled Chicken Breast \$23
- With an 8oz Garlic-Herb Marinated Clarion Farms Flat Iron Steak \$25
- With Freshly-Caught Faroe Islands Salmon Filet \$34
- Or Keep it Vegan for \$10

Gateway Smash Burger with Redskin Potato Salad
½lb Fresh Ground Beef from Clarion Farms topped with Lettuce, Tomato and Cheddar Cheese, Dill Pickle and Red Onion served on a Brioche Bun. Served with 6oz side of Redskin Potato Salad \$18

Vegetarian Chili Chickpea Base Chili with chopped Onions, Kidney and Cannellini Beans, Garlic, Tomatoes, Green Peppers, Cumin and Paprika \$8

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

SWEET ENDINGS

Sugar Donuts with Blackberry Thyme Coulis
Homemade Jam using Organic Blackberries and Sprigs of Fresh Thyme \$9

German Raw Apple Cake 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

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GATEWAY
of COOK FOREST

Ask about our craft beer
and wine offerings!

For takeout orders,
please call 814-744-8017 x511.