

Wild Crafter's Kitchen

*Sustainably Sourced & Carefully
Crafted to Comfort*

OPEN WED, THURS & FRIDAY, 4:30–8:30PM

SMALL BEGINNINGS

Grilled Oysters with Sriracha Lime Butter

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

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

Hearty Potato Soup Our lighter version of a classic.

Russet Potatoes, Carrots, and Celery. (GF) \$6

Sea Salt Fries with Truffle Aioli Hand-Cut Fries

served with a Truffled Garlic Aioli Dip. (GF) \$7

Hen of the Woods Crepes Two delicate Crepes filled with Hen of the Woods Mushrooms and Chihuahua Cheese. \$12

Chopped Heirloom Apple & Fresh Vegetable Salad

Apples, Celery, Carrots, Cucumber, Radicchio, Arugula, and Cabbage tossed in a light Vinaigrette topped with Goat Cheese and Toasted Almonds. (GF) \$7

CREATURE COMFORTS

Smoked Berkshire Ham Pot Pie Generous portion of our Western PA style Ham and Noodle Soup \$16

Gateway Smash Burger served with Hearty Potato

Soup 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 portion of our Hearty Potato Soup \$18

Grilled Garlic Herb Marinated 8oz Flat Iron Steak

Served with Chopped Apple & Vegetable Salad and a 6oz portion of our Hearty Potato Soup (GF) \$24

Pan Seared Chicken Breast Bell & Evans Air Chilled,

Organic Chicken Breast served with Chopped Apple & Vegetable Salad and a cup of Hearty Potato Soup (GF) \$23

Cedar Planked Honey Rosemary Glazed Faroe Island

Salmon Served with Chopped Apple & Vegetable Salad and a cup of Hearty Potato Soup (GF) \$34

Brown Butter Butternut Gnocchi Topped with sizzled Sage and Walnuts and Shaved Manchego Cheese made with Gluten Free Flour imported from Italy \$18

Red Curry Mussels A generous portion of Prince Edward Island Mussels sautéed in Garlic and Onion, steeped in an aromatic Red Curry Sauce, and topped with Fresh Cilantro. Paired with Crunchy Baguette Slices. \$22

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

Deb's Pecan Pie Pecan Pie made with Local Maple Syrup served with a Whipped Cream. \$8

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!

14870 Rt. 36, Cooksburg, PA
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