

GATHERING PLATES

Guacamole Deviled Eggs 8

Three farm-fresh eggs from *Scotchies Coop*, filled with creamy guacamole served on garden greens. ✂

Sea Salt Fries with Truffle Aioli 7

Hand-cut fries seasoned with sea salt, served with a truffled garlic aioli dip. ✂

Harvest Cheese Board

Selection of Red Rock, Leonora, and Prairie Breeze cheeses, accompanied by a seasonal array of fresh fruits, *Tait Farm* preserves, Marcona almonds, toasted baguette, and rustic crackers.

Serves Two	25
Serves Four	45
Serves Eight	75

Red Pepper & Walnut Muhammara 10

Dip served with flatbread, carrot, and celery sticks. Infused with cumin, pomegranate molasses, scallions, and a kick of cayenne. ✂

Garlicky Roasted Jumbo Shrimp 16

Three shell-on, wild-caught jumbo shrimp roasted with garlic, anise, red pepper flakes, and minced parsley.

Vegetarian Chili 8

Hearty chickpea base chili with onions, kidney and cannellini beans, garlic, tomatoes, and green peppers. Topped with sharp cheddar. ✂

FARM-TO-FOREST ENTRÉES

Pierogies with Wild Boar Sausage 20

Six house-made pierogies, crafted from russet potatoes and the finest gluten-free flour sourced from Italy. Each pierogi is topped with savory wild boar sausage and caramelized onions. ✂

10" Hand Tossed Pizzas

Stone-baked pizza made to order. The vegetable pizza is topped with mushrooms, spinach, red pepper, and red onion. The supreme pizza comes with beef pepperoni, red onion, green pepper, and black olives.

Supreme Pizza	16
Vegetable Pizza	16
Pepperoni Pizza	14
Cheese Pizza	12

Gluten-Free Crust: Add 5

Proteins & Greens

Generous portion of *Carr Farms* garden greens with organic seasonal vegetables. Add a protein and finish with house-made crunchy mustard, apple cider vinaigrette, or buttermilk chive dressing. ✂

Cedar Planked Grilled Faroe Salmon Filet	34
8oz Garlic-Herb Marinated Clarion Farms Flat Iron Steak	25
Rosemary Lemon Marinated Chicken Breast	23
Keep it Vegan	14

Gateway Smash Burger with Potato Salad 18

Juicy ½ lb fresh ground beef patty from *Clarion Farms*, topped with crisp lettuce, ripe tomato, sharp cheddar cheese, dill pickle, and red onion, all nestled in a soft brioche bun. Accompanied by a 6 oz side of redskin potato salad.

SCRATCH-MADE SWEETS

Gateway's Signature Chocolate Cake 8

Rich chocolate frosted cake, crafted with *Guittard* fair-trade chocolate and dutch process cocoa for an unforgettable chocolate indulgence.

Sugar Donuts with Blackberry Thyme Coulis 9

Sugar-coated donuts accompanied by a homemade blackberry jam infused with fresh sprigs of thyme.

Vanilla Buttermilk Panna Cotta with Berries 8

Rich, custard-like dessert infused with vanilla and buttermilk, topped with a medley of fresh berries and drizzled with honey. ✂

German Raw Apple Cake 6

German-inspired apple cake, served with a dollop of coconut whipped cream. ✂✂

BEVERAGES

Boylan Sugar Cane Soft Drinks	3	IZZE Sparkling Juice	5
<i>Cola, Root Beer, Ginger Ale</i>		<i>Blackberry, Grapefruit, Clementine</i>	
Fever Tree Tonic	3	Cordial Cabin Retreat Coffee	3.5
<i>Pink Grapefruit, Elderflower</i>		Partners Roast Decaf French Press	3.5
Tait Farm Sparkling Shrub	4	Iced Tea	2

Ask to see our *Wine Spectator*—awarded wine list and our list of regional craft brews.

We politely decline substitutions. Gluten-Free ✂ Dairy-Free ✂

Seasonal Favorites