

GATHERING PLATES

**Artisan 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

**Guacamole Deviled Eggs** ..... 10

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

**Sea Salt Fries with Truffle Aioli** ..... 8

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

**Red Pepper & Walnut Muhammara** ..... 12

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

**Grilled Oysters with Sriracha Lime Butter** ..... 20

Six Blue Point oysters, harvested from the famed beds of Norwalk and Westport, Connecticut. ✂

**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

**Gateway Smash Burger with Potato Salad** ..... 20

½ lb *Clarion Farms* beef patty with lettuce, tomato, sharp cheddar, dill pickle, and red onion on a brioche bun. Served with a 6 oz side of redskin potato salad.

**Pierogies with Wild Boar Sausage** ..... 25

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 Stone-Baked Pizzas**

Vegetable pizza with mushrooms, spinach, red pepper, and red onion. Supreme pizza with beef pepperoni, red onion, green pepper, and black olives.

Supreme Pizza ..... 20  
Vegetable Pizza ..... 20  
Pepperoni Pizza ..... 18  
Cheese Pizza ..... 15

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 Island Salmon Filet ..... 34  
8 oz Garlic-Herb Marinated Clarion Farms Flat Iron Steak ..... 25  
Rosemary-Lemon Brined Chicken Breast ..... 23  
Keep it Vegan ..... 14

MAKE IT A DINNER PLATE

Not craving a big salad? No problem! Make it a dinner plate with your choice of protein below, served with sea salt fries and a small house salad.

Cedar-Planked Grilled Faroe Island Salmon Filet ..... 38  
10 oz Grass-Fed Organic Ribeye Steak ..... 45  
Rosemary-Lemon Brined Chicken Breast ..... 28

SCRATCH-MADE SWEETS

**Gateway’s Signature Chocolate Cake** ..... 10

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

**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. ✂

**Fresh Fruited Pavlova** ..... 12

Crisp meringue topped with fresh seasonal fruit and whipped cream, dairy-free on request. ✂

**BEVERAGES**

SAP! Sparkling Beverages ..... 4  
*Birch, Maple Seltzer, Maple Soda, Tangerine*

Boylan Sugar Cane Soft Drinks ..... 4  
*Cola, Ginger Ale, Root Beer*

Fever Tree Tonic ..... 4  
*Elderflower, Pink Grapefruit*

Rocky Mountain Sodas ..... 6  
*Elderberry, Huckleberry, Sarsaparilla*

Cordial Cabin Retreat Coffee ..... 3.5  
Partners Roast Decaf French Press ..... 7  
Iced Tea ..... 3

Ask to see our *Wine Spectator*—awarded wine list and our selection of regional craft brews, including non-alcoholic options.