

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

Make Gluten-Free: Add 5

Red Pepper & Walnut Muhammara.....12

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

Guacamole Deviled Eggs.....10

Three deviled eggs from *Carr Farms*, 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. 🌶️

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

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

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

Wild Crafter's Ribeye Plate.....48

Hearty and rooted in simplicity and quality. Start with a crisp garden salad, then savor a grass-fed organic ribeye, served with a baked potato and seasonal vegetables. A classic lodge supper — no frills, just real food done right, from farm to forest. 🌶️

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 of red-skinned 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. 🌶️

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.

In-Season Fruit Cobbler.....10

Warm forest fruits baked beneath a golden buttery crust, served with creamy vanilla ice cream.

Vanilla Buttermilk Panna Cotta with Berries.....10

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

Fresh Fruit 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.....4

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.