

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

- Heirloom Apple & Fresh Vegetable Salad.....8

Apples, celery, carrots, cucumber, radicchio, arugula, and cabbage tossed in a light vinaigrette topped with goat cheese and toasted almonds. 🌱
- Sea Salt Fries with Truffle Aioli.....8

Hand-cut fries seasoned with sea salt and served with a truffled garlic aioli dip. 🌱

- Sourdough Bread Board.....12

Warm sourdough boule served with roasted garlic and herb butter, finished with a sprinkle of Maldon Sea Salt.
- Hen of the Woods Crêpes.....16

Two delicate crêpes filled with hen of the woods mushrooms and Chihuahua cheese.
- Grilled Oysters with Sriracha Lime Butter.....20

Six Blue Point oysters, harvested from the famed beds of Norwalk and Westport, Connecticut. 🌱
- Hearty Potato Soup.....6

Our lighter take on the classic, featuring tender russet potatoes, vibrant carrots, and crisp celery for a comforting yet refreshing bowl. 🌱

FARM-TO-FOREST ENTRÉES

- 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. 🌱
- Gateway Smash Burger with Potato Soup.....20

Juicy ½ lb beef patty from *Clarion Farms* with lettuce, tomato, sharp cheddar, dill pickle, and red onion on a brioche bun. Served with 6 oz. Hearty Potato Soup.
- Pan Seared Chicken Breast.....26

Bell & Evans air-chilled organic chicken breast served with Heirloom Apple & Fresh Vegetable Salad and a 6 oz. of our Hearty Potato Soup. 🌱
- Red Curry Mussels.....24

Prince Edward Island mussels sautéed with garlic and onion, in red curry sauce, topped with cilantro and served with baguette slices.
- Garlic Herb Marinated Flat Iron Steak.....28

An 8 oz. steak served with Heirloom Apple & Fresh Vegetable Salad and a 6 oz. Hearty Potato Soup. 🌱

- Wild Crafter's Delmonico Plate.....48

Hearty supper with our Heirloom Apple & Fresh Vegetable Salad and 10 oz. aged Angus Delmonico served with baked potato and seasonal vegetables. 🌱
- Smoked Berkshire Ham Pot Pie.....20

Western PA-style soup with tender ham, homemade noodles, and a mix of onions, carrots, celery, and garlic.
- Cedar Planked Faroe Islands Salmon.....36

Honey rosemary glazed salmon served with Heirloom Apple & Fresh Vegetable Salad and a 6 oz. of our Hearty Potato Soup. 🌱
- 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
- 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.

Deb’s Pecan Pie.....10

Pecan pie crafted with locally sourced maple syrup and served with a cloud of whipped 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. 🌱

German Raw Apple Cake.....8

German-inspired apple cake, served with a dollop of coconut whipped cream. 🌱🌱
- BEVERAGES
- SAP! Sparkling Beverages.....4

Birch, Ginger, 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

Blackberry, 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.
- We politely decline substitutions. Gluten-Free 🌱 Dairy-Free 🥛
- Seasonal Favorites