

2220 HIGHLAND AVE S | BIRMINGHAM, AL 35205
(205) 939-5551

SALADS

ROASTED RED BEET SALAD 11
walnuts, feta, arugula, crispy herb panko, dijon vinaigrette

ROASTED SQUASH, GOAT CHEESE SALAD 11
gratitude farms butter lettuces, roasted pumpkin seeds,
honey-sage vinaigrette

GRILLED HEART OF ROMAINE SALAD 9
tomato, aged balsamic, creamy caesar

GARDEN COBB SALAD 11
bacon, egg, tomato, avocado, feta, cilantro lime vinaigrette

ADD ROASTED CHICKEN 5
ADD SHRIMP OR SALMON 10

WOOD-FIRED FLATBREADS

TRUFFLED MUSHROOMS
caramelized onions, parmesan, garlic pureé

HARISSA-SPICED LAMB
feta, olives, green goddess cream

BEELER'S BACON & AGED GOUDA
roasted apples, caramelized onions, arugula

INDIVIDUAL SERVING WITH GARDEN SALAD 10
FULL SIZE 12

GALLEY AND GARDEN

FINE FOOD AND DRINK



Birmingham, Alabama

LUNCH ENTRÉES

SHREDDED DUCK CONFIT SALAD SANDWICH 14
walnuts, celery, cranberry mayo, garden salad, brioche bun

PAN ROASTED FAROE ISLAND SALMON 15
spinach & chickpeas in saffron cream, red onion gastrique, sauce romesco

GULF SHRIMP & HABERSHAM FARMS GRITS 16
artisan chorizo, corn, bell pepper, cream, verjus beurre blanc

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 16
habersham farms red flint grits, provencal tomato,
balsamic-portobello mushroom, arugula

GARGANELLI BOLOGNESE 17
beef, pork and veal, shaved parmesan

STEAK FRITES 18
garlic fries, demi-glacé

DESSERTS

WARM CHOCOLATE AND CARAMEL CAKE 9
hazelnuts, chocolate sauce

NEW YORK STYLE CHEESECAKE 9
amarena cherries

TRIO OF CHOCOLATE MOUSSE 9
shaved white chocolate, chocolate sauce

LUNCH CURBSIDE PICKUP MENU

Chef James Boyce