

GALLEY AND GARDEN

FINE FOOD AND DRINK



Birmingham, Alabama

STARTERS

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

ROASTED RED BEET, WALNUT & FETA SALAD 12
shaved candy cane beets, golden beet chips, arugula, feta,
pecans, sherry vinaigrette

BREAKFAST MAC 'N CHEESE 13
broccoli rabe, sunny side up egg

FRIED GULF GROUPER 14
blue cheese slaw, house hot sauce

CRANBERRY ORANGE STUFFED FRENCH TOAST 13
berry maple glaze, toasted almonds, powdered sugar

WOOD-FIRED JALAPEÑO CHEDDAR BRATWURST 14
spaetzle, house sauerkraut, sauce robert

ENTRÉES

FAROE ISLAND SALMON BURGER 13
butter lettuce, tomato, tarragon cream, parmesan fries

FIVE POINTS ORIGINAL 15
fried eggs, beeler's bacon, house breakfast sausage, potato hash,
buttermilk biscuit

GULF SHRIMP & HABERSHAM FARMS GRITS 17
hand made chorizo, corn, bell peppers, celery,
verjus beurre blanc

POACHED MAINE LOBSTER BENEDICT 19
buttermilk biscuit, poached egg, asparagus,
hollandaise

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 16
habersham farms red flint grits, arugula,
portabello mushroom

ROASTED MUSHROOM SCRAMBLE 14
shiitake & oysters mushrooms, melted cheese,
caramelized onion, potato & sausage hash

SIGNATURE COCKTAIL

SOUTHSIDE 10
golden raisin infused old forester, fresh lemon, orgeat syrup,
woodford spiced cherry bitters, brandied cherry

BRUNCH CLASSICS

MIMOSA 5
BLOODY MARY 7
MEGMOSA 8
ruby red grapefruit, prosecco
POINSETTIA 9
cranberry, triple sec, prosecco

BEVERAGES

JAMES BOYCE BLEND COFFEE 4
french press
ESPRESSO 4
CAPPUCCINO 5
MIGHTY LEAF HOT TEAS 4
HOUSE LEMONADE 5