

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

STARTERS

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

MIXED BERRY CRUMBLE CAKE 8
red currants, blueberries, berry compote

SPINACH, BACON, & FRIED EGG SALAD 10
buttermilk blue cheese dressing

STUFFED FRENCH TOAST 11
goat cheese, mixed berry compote, coffee syrup, chantilly cream

CORNMEAL CRUSTED GULF OYSTERS 12
lemon, parsley, remoulade

BABY SPINACH AND FETA FLATBREAD 10
cherry tomato, shaved red onion, pesto, garlic oil

SMOKED NORWEIGAN SALMON FLATBREAD 12
spinach, capers, crème fraîche, red onion jam

HOUSE MADE SAUSAGE FLATBREAD 12
mixed olives, caramelized onion, teardrop peppers,
rustic tomato sauce

ENTRÉES

“BREAKFAST CLUB” SANDWICH 16
sausage, bacon, avocado goat cheese spread, scrambled egg,
spinach, garlic mayo

FIVE POINTS ORIGINAL 14
fried eggs, beeler’s bacon, house breakfast sausage, potato hash,
buttermilk biscuit

FRIED CHICKEN & BUTTERMILK WAFFLE 17
candied nuts, maple syrup, house sausage gravy

GULF SHRIMP & STONE GROUND GRITS 16
poached egg, bacon, bell peppers, spinach, herb beurre blanc

FAROE ISLAND SALMON CAKE BENEDICT 16
buttermilk biscuit, housemade sausage and potato hash,
hollandaise

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14
habersham farms red flint grits, arugula, portabello mushroom



SIGNATURE COCKTAILS

LOST IN BARBADOS 9
el jimador reposado, light rum, fresh grapefruit & lime, orange
bitters

CORPSE REVIVER #2 8
beefeater gin, cointreau, lillet blanc, fresh lemon, absinthe

NEW ORLEANS SAZERAC 9
wild turkey rye, sugar, peychaud’s bitters, absinthe

SPRING SLING 12
hendrick’s, st. germain, cucumber lemonade, soda, garden mint

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