

# GALLEY AND GARDEN

FINE FOOD AND DRINK



*Birmingham, Alabama*

## STARTERS

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

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

**BAYOU LA BATRE CRAB CAKES 14**  
tomato salsa, smoked tomato aioli

**FRIED GULF GROUPEL 12**  
grilled street corn salad, whipped avocado

**CRISPY ALABAMA DUROC PORK BELLY 12**  
sweet and spicy sauteed peppers, peach chutney

## ENTRÉES

**HOT CHICKEN & FRIED GREEN TOMATO SANDWICH 16**  
lettuce, garlic aioli, house hot sauce, parmesan fries

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

**PAN SEARED FAROE ISLAND SALMON 17**  
haricots verts, cherry tomato, olives and garbanzo beans tossed in yogurt dill sauce, cucumber & red onion salad

**GULF SHRIMP & STONE GROUND GRITS 16**  
beeler's bacon, bell peppers, spinach, herb beurre blanc

**SOUTHERN STYLE BENEDICT 16**  
buttermilk biscuit, country ham, creamed greens, potato hash, "red eye" hollandaise

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

**FORAGED CHANTERELLE SCRAMBLE 18**  
goat cheese, caramelized onion, potato & sausage hash,



## SIGNATURE COCKTAILS

**CORPSE REVIVER #2 9**  
beefeater gin, cointreau, lillet blanc, fresh lemon, absinthe

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

## 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**