

GALLEY AND GARDEN

FINE FOOD AND DRINK



Birmingham, Alabama

STARTERS

HEIRLOOM TOMATO SALAD 12

shaved cucumber and red onion, feta, olives, tomato vinaigrette

GRILLED HEART OF ROMAINE 10

cherry tomato, aged balsamic, creamy caesar

CORNMEAL CRUSTED GULF OYSTERS 13

pollard milling co. corn meal, lemon, parsley, remoulade

FRIED GULF GROUPEL 12

blue cheese slaw, house hot sauce

CRISPY ALABAMA DUROC PORK BELLY 12

sweet potato fries, goat cheese, apple balsamic glaze

ENTRÉES

FAROE ISLAND SALMON BURGER 12

butter lettuce, tomato, dill cream yogurt, parmesan fries

FIVE POINTS ORIGINAL 14

fried eggs, beeler's bacon, house breakfast sausage, potato hash, buttermilk biscuit

GULF SHRIMP & HABERSHAM FARMS GRITS 15

hand made chorizo, corn, bell peppers, celery, verjus beurre blanc

COUNTRY HAM BENEDICT 12

buttermilk biscuit, spinach, poached egg, arugula salad, hollandaise

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14

habersham farms red flint grits, arugula, portabello mushroom

ROASTED MUSHROOM SCRAMBLE 12

shiitake & oyster mushrooms, gouda, caramelized onion, potato & sausage hash



SIGNATURE COCKTAILS

THAT'S THE SPIRIT 12

beefeater gin, st. germain, aperol, fresh lemon, angostura bitters, orange peel

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