

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

STARTERS

ARTISAN CHEESE & CHARCUTERIE BOARD 18
daily accompaniments

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

GULF SHRIMP & HABERSHAM FARMS GRITS 16
local chorizo, corn, bell peppers, celery, verjus beurre blanc

BRAISED NEW ZEALAND LAMB SHOULDER 15
handmade pasta, harissa, blue cheese, onion gastrique

MAINE LOBSTER RISOTTO 16
english peas, carrot, blood orange sauce

SOUPS & SALADS

WILD MUSHROOM & FENNEL SOUP 9
garden fennel fronds

SPINACH & CITRUS SALAD 11
citrus supremes, green onion, pecans, poppyseed vinaigrette

GRILLED HEART OF ROMAINE SALAD 10
tomatoes, creamy caesar, balsamic reduction

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

ENTRÉES

PAN SEARED FAROE ISLAND SALMON 30
cauliflower gratin, wilted spinach, romesco

CERTIFIED ANGUS FILET OF BEEF 39
whipped potatoes, asparagus, crab beurre blanc

BRAISED CERTIFIED ANGUS SHORT RIB 33
horseradish mac n' cheese, broccoli raab, provencal tomato,
arugula, sauce bordelaise

GULF BLACK GROUPER ALMONDINE 39
haricots verts, roasted mushrooms, spanish smashed potatoes

DESSERT

WARM CHOCOLATE AND MOLTEN CARAMEL CAKE 8
toasted hazelnuts, chocolate and caramel sauce

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE 8
apricot compote, toasted almonds

RED WINE POACHED PEARS 8
whipped cream, marsala syrup

FOUR COURSE DINNER

SELECT ONE ITEM FROM EACH GROUP

\$65 PER PERSON (EXCLUDING BEVERAGE, TAX, AND GRATUITY)

SIGNATURE COCKTAILS

ETHEREAL 10
tito's, solerno blood orange, creme di violette, fresh orange,
orange blossom water

IN FROM THE COLD 13
laird's applejack, drambuie, fresh lemon,
1821 apple & cardamom shrub, cinnamon stick

WATERLOO 11
beefeater, st. germain, pimm's no. 1, fresh lemon,
prosecco, lemon twist

SOUTHSIDE 10
golden raisin infused bourbon, fresh lemon, orgeat,
woodford spiced cherry bitters, brandied cherry

1870 OLD FASHIONED 15
old forester 1870 original batch, simple syrup,
old forester bohemian bitters, orange peel

