

GALLEY AND GARDEN

FINE FOOD AND DRINK



Birmingham, Alabama

SALADS AND 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

GULF SHRIMP & HABERSHAM FARMS GRITS 12

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

CRISPY ALABAMA DUROC PORK BELLY 12

sweet potato fries, goat cheese, apple balsamic glaze

CORNMEAL CRUSTED GULF OYSTERS 15

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

ARTISAN CHEESE & CHARCUTERIE BOARD 16

daily accompaniments

FINGERLING POTATO FLATBREAD 10

local potatoes, sherry roasted shallots, garlic puree, herb oil

ROASTED GRANNY SMITH APPLE FLATBREAD 10

goat cheese, caramelized onion, arugula, balsamic reduction

ENTREÉS

BRAISED MOULARD DUCK 32

housemade linguini, almonds, fig balsamic, brandied cream sauce

CERTIFIED ANGUS FILET OF BEEF 38

whipped potatoes, roasted mushrooms, haricots verts,
whole grain mustard demi-glace

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 30

habersham farms red flint grits, provencal tomato,
balsamic-portobello mushroom, arugula

SEARED FAROE ISLAND SALMON 28

creamed corn with fennel, melted leeks & beeler's bacon,
shaved fennel salad

PAN SEARED GULF GROUPER PUTTANESCA 31

spinach cavatelli pasta, garden herb oil

NEW BEDFORD SEA SCALLOPS 34

italian white beans, braised kale, preserved lemon, chimichurri

SIGNATURE COCKTAILS

MES AMIES 11

tito's, chambord, lillet blanc, fresh lemon, micro basil

MY PET OCELOT 9

lunazul blanco, fresh lime, bayou satsuma liqueur,
raspberry tea syrup

WEEKEND GETAWAY 10

cruzan light rum, st. germain, grapefruit, pineapple, absinthe,
ruby red grapefruit peel

LAWBREAKER 13

clyde may's original, luxardo maraschino, dolin dry vermouth,
cynar, orange bitters

1870 OLD FASHIONED 15

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