

# GALLEY AND GARDEN

FINE FOOD  AND DRINK

*Birmingham, Alabama*

## STARTERS

- CRISPY ALABAMA DUROC PORK BELLY 12**  
sweet and spicy sauteed peppers, peach chutney
- BAYOU LA BATRE CRAB CAKES 14**  
tomato salsa, smoked tomato aioli
- CORNMEAL CRUSTED GULF OYSTERS 15**  
pollard milling co. corn meal, lemon, parsley, remoulade
- ARTISAN CHEESE & CHARCUTERIE BOARD 16**  
daily accompaniments

## WOOD OVEN FLATBREADS

- BEEFSTEAK TOMATO & PESTO FLATBREAD 10**  
local tomatoes, organic micro basil
- SPANISH CHORIZO FLATBREAD 12**  
caramelized onion, bell peppers, blue cheese
- WOOD-FIRED CHILTON CO. PEACH FLATBREAD 11**  
whipped goat cheese, arugula, balsamic glaze

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## SALADS

- SPINACH, SMOKED BACON, & FRIED EGG 10**  
local farm egg, buttermilk blue cheese dressing
- GRILLED HEART OF ROMAINE 10**  
cherry tomato, aged balsamic, creamy caesar
- BABY BEET, WALNUT & FETA 11**  
roasted tri-color beets, arugula, sherry vinaigrette

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## ENTREÉS

- GRILLED PRIME NY STRIP 40**  
glazed turnips, baby carrots and peas,  
sherry and roasted shallot sauce
- CERTIFIED ANGUS FILET OF BEEF 38**  
whipped potatoes, mushrooms, roasted asparagus,  
bordelaise sauce
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 32**  
habersham farms red flint grits, provencal tomato,  
balsamic-portobello mushroom, arugula

- PULLED BERKSHIRE PORK SHOULDER 26**  
housemade linguini, southern style collards, braising jus,  
pecan and panko gremolata
- SEARED FAROE ISLAND SALMON 28**  
haricots verts, cherry tomato, olives and garbanzo beans  
tossed in yogurt dill sauce, cucumber & red onion salad
- SEARED NEW BEDFORD SEA SCALLOPS 34**  
grilled street corn salad, feta, cucumber, seared tomatoes,  
whipped avocado
- PAN ROASTED GROUPER 31**  
bulgur, local summer squash, romesco, organic micro basil

## SIGNATURE COCKTAILS

- MES AMIES 11**  
tito's, chambord, lillet blanc, fresh lemon, micro basil
- SPRING SLING 12**  
hendrick's, st. germain, cucumber lemonade, soda, garden mint
- TUPELO HONEY 11**  
bulliet rye, honey syrup, fresh lemon, angostura bitters
- 1870 OLD FASHIONED 15**  
old forester 1870 original batch, simple syrup, bohemian bitters,  
orange peel

## SPRITZERS

- CITRUS CRANBERRY FIZZ 5**  
cranberry, fresh lemon, blood orange & ginger shrub
- SPARKLING CUCUMBER LEMONADE 6**  
house lemonade, barritt's ginger beer

