

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

STARTERS AND SALADS

GULF SEAFOOD CHOWDER 8

snapper, redfish, clams, tomato broth

CORNMEAL CRUSTED GULF OYSTERS 12

lemon, parsley, remoulade

FRIED GREEN TOMATOES 10

beeler's bacon, house pimento cheese

BABY BEET, WALNUT & FETA 11

tri-color beets, tomato, arugula, sherry vinaigrette

SPINACH, BACON & FRIED EGG SALAD 10

local farm egg, buttermilk blue cheese dressing

GRILLED HEART OF ROMAINE SALAD 9

tomato, aged balsamic, creamy caesar

COBB SALAD 11

bacon, egg, tomato, avocado, valbreso feta, cilantro lime vinaigrette

ADD ROASTED CHICKEN 5

ADD GRILLED SHRIMP OR SEARED SALMON 8

WOOD-FIRED FLATBREADS

WITH GARDEN SALAD 12

HOUSE MADE LAMB SAUSAGE

feta, pickled onions, dill yogurt, harissa

SMOKED CANADIAN SALMON

spinach, capers, crème fraîche, red onion jam

BEEFSTEAK TOMATO & PESTO

local tomatoes, organic micro basil

ENTRÉES & SANDWICHES

BAYOU LA BATRE CRAB CAKES 15

southern slaw, sea salt aioli

CERTIFIED ANGUS CHEESEBURGER 14

farm egg, tomato, bacon, lettuce, smoked cheddar cheese, parmesan fries

GULF SHRIMP & STONE GROUND GRITS 15

habersham farms red flint grits, bell peppers, bacon, spinach, parmesan, herb beurre blanc

JOYCE FAMILY FARMS "HOT CHICKEN" SANDWICH 12

pickles, creamy cabbage slaw, brioche, parmesan fries

PAN SEARED FAROE ISLAND SALMON 16

haricots verts, cherry tomato, olives and garbanzo beans tossed in yogurt dill sauce, cucumber & red onion salad

BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14

stone ground grits, provencal tomato, arugula, balsamic-portobello mushroom



BEVERAGES & INFUSED TEAS

SPARKLING CUCUMBER LEMONADE 6

house lemonade, cucumber water, barritt's ginger beer

FRESH SQUEEZED LEMONADE 5

MANGO INFUSED ICED TEA 4

PEACH INFUSED ICED TEA 4