

small bites

GRILLED RUSTIC BREAD ROUNDS

humboldt fog cheese, balsamic
onion, roasted garlic

STUFFED BACON AND CHEESE TATER TOTS

with herb aioli and sriracha ketchup
dipping sauces

SWEET CORN AND MUSHROOM TAMALE

cumin crema and avocado salsa

PETITE IMPOSSIBLE BURGER

plant-based burger and daiya cheese
on brioche rolls

PORK BELLY SLIDERS

on hawaiian roll with sweet chili slaw

FLATBREADS

cream sauce, wild mushroom,
preserved lemon, pecorino cheese

Gabriella's
CONTEMPORARY AMERICAN CUISINE

salads

FIELD OF GREENS

tart apples, point Reyes bleu cheese,
candied walnuts, honey balsamic
dressing

ARUGULA AND FRISÉE

heirloom cherry tomato, pickled
shallots, burrata cheese, sherry
mustard vinaigrette

CLASSIC CAESAR

crisp croutons, shaved parmesan,
caesar dressing

TRADITIONAL WEDGE

crumbled bacon, chives, heirloom
cherry tomato, bleu cheese

LENTIL AND BEET

goat cheese, smoked almonds,
sherry vinaigrette

GABRIELLA'S HOUSE SALAD

shaved garden vegetables, torn
croutons, apple cider vinaigrette

Gabriella's
CONTEMPORARY AMERICAN CUISINE

sandwiches

CHUCK AND BRISKET BURGER

heirloom tomatoes, housemade
pickles, leaf lettuce, brioche bun

SHORT RIB GRILLED CHEESE

white cheddar, crispy onion,
sourdough

BLACK BEAN AND MUSHROOM

carrot and daikon slaw,
vegan lemon aioli

CRISPY CHICKEN BANH MI

pickeled vegetables, roasted
jalapeno and cilantro aioli

CRAB AND LOBSTER

dungeness crab and lobster on
hoagie roll

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pastas and grains

ORECCHIETTE AND SCALLOPS

baby scallops, heirloom tomatoes,
torn basil, brioche breadcrumbs

SHORT RIB AND PORK BELLY

smoked gouda, parmesan cheese,
smoked cheddar, fried onion topping

LEMON SAGE CHICKEN

broccolini and garden peas with a
white wine sauce

SORREL CHICKPEA CAKE

walnut pesto and organic
red quinoa

VEGAN MAC AND CHEESE

creamy daiya mozzarella

SEASONAL RISOTTO

garden vegetables, black truffle,
parmesan cheese

Gabriella's
CONTEMPORARY AMERICAN CUISINE

entrees

RED WINE BRAISED SHORT RIBS

fingerling potatoes, horseradish herb
gremolata

GRILLED NY STEAK

red wine demi, wild mushrooms,
garlic smashed potatoes

FREE RANGE CHICKEN BREAST

orange marmalade, sautéed garden
chard, roasted fingerling potatoes

ROASTED CHICKEN HALF

garlic au jus, smashed potatoes,
garden vegetables

GRILLED FRESH CATCH

celeriac root purée, maple lardons,
citrus miso glaze

FISH AND CHIPS

hand battered black cod, caper
remoulade, red cabbage slaw,
shoestring fries

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for the kids

BAKED CREAMY PASTA

CHEESY FLATBREAD

CRISPY CHICKEN FINGERS

GRILLED CHEESE

**ALMOND BUTTER AND JAM
SANDWICH**

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