

GF - Gluten Free | \*GF - modification available | VV - Vegan | \*VV - modification available

## Appetizers

- \*GF **Spinach and Artichoke Dip** with grilled rustic bread / 10
- Stuffed Tater Tots** stuffed with cheese and bacon with lemon herb aioli and sriracha ketchup / 12
- GF **Seared Scallops** sweet corn purée, chive oil, microgreens / 21
- Meatballs** pickled sweet peppers, pickled shallots, parmesan, ciabatta / 11
- Tamale** wild mushroom and poblano chile, salsa verde, cumin cream sauce / 11
- GF **Shrimp Cocktail** horseradish and housemade cocktail sauce / 13.5
- \*GF **Toasted Crustini and Creamy Burrata** tomato jam and basil oil / 11
- Fried Chicken Skewers** with sweet chili garlic sauce / 15
- VV **Impossible Burger Sloppy Joe Sliders** with vegan cheese / 15
- Salmon Cakes** petite patties in herbed panko with a creole sauce / 13
- \*GF **Cheese and Charcuterie Board** with toasted crustinis / 18.50

## Salads dressing on the side upon request

- GF **Field of Greens** with tart apples, crumbled bleu cheese, candied walnuts, honey balsamic dressing / 13
- \*GF **Baby Green and Burrata Salad** baby greens, pickeled shallots, cherry tomatoes, burrata, sherry vinaigrette / 11
- GF **Cobb Salad** tomatoes, cucumbers, bacon, hard boiled egg, bleu cheese, grilled chicken, ranch dressing / 14
- \*GF **Caesar Salad** torn croutons, shaved parmesan, caesar dressing / 13
- GF **Chopped Wedge Salad** chopped romaine, bacon, marinated cherry tomatoes, bleu cheese crumbles, chive oil, bleu cheese dressing/ 13
- GF **Green French Lentil and Poached Beet Salad** with soft ripened goat cheese, smoked almonds, sherry vinaigrette / 12
- GF **Niçoise Salad** grilled salmon, fingerling potato, hard boiled eggs, haricot verts, marinated peppers, sherry vinaigrette / 19
- Soup of the Day** / bowl 6.5

## Pizzas

- Candied Bacon and Salami** topped with fried egg / 15
- Short Rib** balsamic onion jam, goat cheese, pickled shallot / 16
- Margherita** burrata cheese, heirloom tomatoes, basil oil / 14
- Crumbled Meatball** signature cheese blend, cabrilla pepper / 15
- Wild Mushroom and Pecorino** preserved lemon, shaved parmesan / 13

## Sandwiches with side salad or crispy fries

- \*GF **House Ground Chuck and Brisket Burger\*\*** baby greens, onion jam, candied bacon, smoked gouda / 16
- Short Rib Grilled Cheese** cheddar cheese blend, sourdough bread and thinly sliced crispy onions / 16
- \*VV **Farm Roasted Vegetable Grilled Cheese** with cheddar cheese blend (vegan cheese upon request) / 14
- \*VV **Black Bean and Mushroom Burger** baby greens, pickled onion, tomatoes, pickles, vegan aioli / 15
- Gabriella's Crispy Chicken Sandwich** shaved slaw, pickles, and a sweet honey glaze on a ciabatta bun / 16
- \*GF **Turkey Burger** apple slaw and an apple marmalade aioli/ 15

## Entrées

- GF **Red Wine Braised Short Ribs** with celeriac purée, crispy leeks, seasonal roasted vegetables / 25
- GF **Grilled NY Steak\*\*** with wild mushrooms, red wine demi sauce, garlic mashed potatoes, garden vegetables / 36
- GF **Herb Marinated Flank Steak\*\*** chimichurri sauce, seasonal vegetables and shoestring french fries / 28
- GF **Free Range Chicken** with natural juices, seasonal vegetables, roasted fingerling potatoes / 25
- GF **Grilled Brined Pork Chop\*\*** with mashed potatoes and seasonal vegetables / 26
- GF **Seared Salmon\*\*** lemon caper sauce, spinach, seasonal veggies, butternut squash purée / 26
- Gabriella's Chicken and Dumplings** grilled chicken breast, with a rich chicken broth and herb oil / 25
- Fish & Chips** hand battered pacific cod, caper remoulade, french fries, red cabbage slaw / 25
- VV **Herb Crusted Cauliflower Steak** butternut squash purée and sautéed spinach / 19

Grains

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Pastas

- Short Rib and Pork Belly Mac and Cheese** pasta, gouda, parmesan, smoked cheddar / 26
- Scallops + Risotto** garden vegetables, black truffle, parmean cheese / 29
- Linguini** white wine butter sauce, sundried tomatoes, artichokes, spinach / 25
- Pesto Shrimp Pasta** sautéed shrimp, seasonal vegetables tossed in a tomato pesto sauce / 27
- Butternut Squash Ravioli** brown butter and sage/ 25

## Additional Sides

- VV side house or side caesar salad / 6.5
- VV sautéed spinach / 6.5
- VV fingerling potatoes / 5.5
- VV seasonal vegetables / 5.5
- cream of corn/ 6.5
- french fries / 5.5
- bread and butter / 3
- GF add chicken 8, add shrimp 9, add steak 10, add salmon 10

\*\* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Gabriella's  
CONTEMPORARY AMERICAN CUISINE