

## MARKET GREENS

Gallow Green Salad \$18

*Lacinato kale, yellow beans, haricot verts, black & white sesame seeds, nigella seeds, sesame oil*

Tuna Niçoise \$29

*Grilled tuna, Bibb lettuce, arugula, fennels, red bell peppers, cucumbers, potatoes, hard boiled eggs, cherry tomatoes, anchovies, basil, balsamic and extra virgin olive oil, focaccia*

Grilled Scottish Salmon \$28

*Charred lemon, Bibb lettuce, sweet peppers, cucumbers, watermelon radishes, green & yellow beans, cava rose vinegar, extra virgin olive oil, creamy tahini, basil*

Buddha Bowl VEGAN \$20

*A beautifully verdant combination of bulgur, avocado, mint, watermelon radish, red quinoa, sweet and sour shallots, kale*

Fried Chicken & Waffles \$25

*Topped with foie gras butter & braised bacon collard greens*

## BREAKFAST BREADS

The Ultimate Bagel \$19

*(Plain, pumpernickel, everything)*

*Smoked salmon, cream cheese, house made pickles, beet caviar*

Sweet Treats Basket \$18

*Croissants, pain au chocolat, blueberry muffins, cinnamon rolls, walnuts & raisin bread, Bonne Maman confitures, butter*

Yogurt With Granola & Berries \$12

*Yogurt with our Gallow Green granola and seasonal berries*

Berry Good Waffles \$18

*Seasonal berries, whipped cream and maple syrup*

Croque Monsieur \$20

*a cheval add \$2*

*Open faced French ham, gruyere and bechamel sauce*



## EGGS

Full English Breakfast \$26

*Baked beans on toast, eggs any style, fried tomatoes, bacon, Cumberland sausage*

Eggs Benedict \$22

*Poached eggs, canadian bacon, home fries, hollandaise sauce*

Eggs Norwegian \$24

*Poached eggs, smoked salmon, home fries, hollandaise sauce*

Avocado Toast \$21

*Poached eggs, avocado mash, chopped tomato salad*

## SIDES

Braised Collard Greens With Bacon \$9

Cumberland Sausages \$12

Bacon \$11

Home Fries \$10

French Fries \$10

Toast (White Or Whole Wheat) \$4

Bagel (Plain, Pumpernickel, Everything) \$4

Gallow Green Cheeseburger \$25

*a cheval add \$2*

*Organic american cheese, DeBragga hanger & brisket blend, potato roll, lettuce, tomatoes, onions, homemade pickles, bacon marmalade*

## COCKTAILS

Bellini \$14

Mimosa \$14

Bloody Mary \$18

Gallow Green \$18

*tequila, cucumber, snap & snow pea agua fresca, fresh lemon*

Toki Highball \$18

*Toki Japanese whisky, carbonated water, mint*

## BUBBLY

Beau Joie Brut \$175

*Champagne FR*

Beau Joie Brut Rosé \$180

*Champagne, FR*

Pommery Pop Extra Brut Split \$29

*Champagne - FR - 187mL*

Laurent Perrier Brut \$50

*Champagne FR 375ml*

## SWEETS \$12

Sorbet & Ice Cream

Chocolate Mousse

Orange Panna Cotta

Strawberry Shortcake