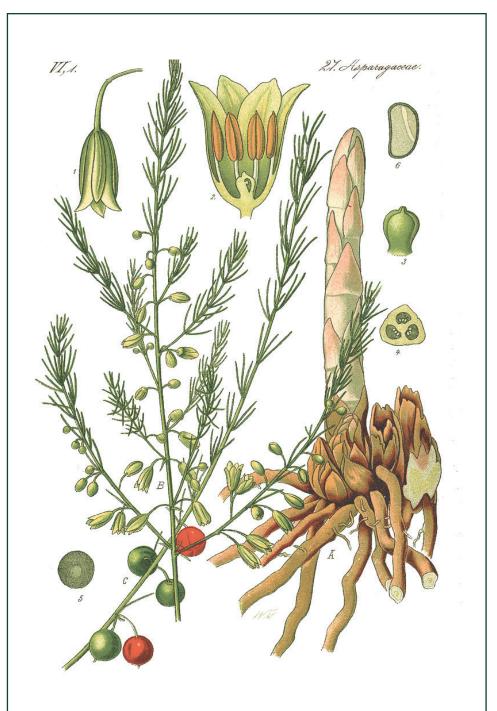


Gallow Green is a large town situated in the west central Lowlands of Scotland. Located north of the Gleniffer Braes, the town borders the city of Glasgow to the east, and straddles the banks of the White Cart Water, a tributary of the River Clyde.



The Paisley witches, also known as the Bargarran witches or the Renfrewshire witches, were tried in Paisley in 1697. Seven were convicted and five were hanged and then burnt on the Gallow Green. Their remains were buried at Maxwelton Cross in the west end of the town. This was the last mass execution for witchcraft in western Europe. A horse shoe was placed on top of the site to lock in the evil. A horse shoe is still visible in the middle of this busy road junction today—though not the original. The modern shoe is made of bronze and bears the inscription, "Pain Inflicted, Suffering Endured, Injustice Done."



Osparagus Officinalus L.

BITES & SHARES

French Fries 10

Hand cut fries, double cooked and dusted with our McKittrick spices

Ellsworth Cheddar Cheese Curds 15

Lightly breaded and fried, served with piquillo & green tomato sauces

Calamari 16

Lightly dusted and seasoned then fried, served with marinara & tartar sauces

Saxelby Cheesemongers Selection 19

Jake's Gouda, Moses Sleeper, Mini Kunik served with quince, apples and walnuts

Oysters 25/38

Beau Soleil from New Brunswick, Canada, a bright clean mild brine complemented with slight notes of cucumber, celery & green melon

Shrimp Cocktail 35

Colossal shrimp from the Sea of Cortez, poached in court bouillon

FROM THE GARDEN

Buddha Bowl VEGAN 20

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

Gallow Green Salad VEGAN 18

Yellow wax beans, lacinato kale, haricot verts, baby spinach, red chilies, black & white sesame seeds, nigella seeds, sesame oil

Fattoush Salad 21

Middle Eastern bread salad with cucumbers, tomatoes, radishes, scallions, chickpeas, snow peas, mint, Greek yogurt, lemon, sumac, Aleppo pepper and naan bread

Tuna Niçoise 29

Grilled tuna, Bibb lettuce, fennel, red bell peppers, cucumbers, potatoes, hard boiled eggs, cherry tomatoes, anchovies, served with toasted focaccia

Crudites Bowl 28

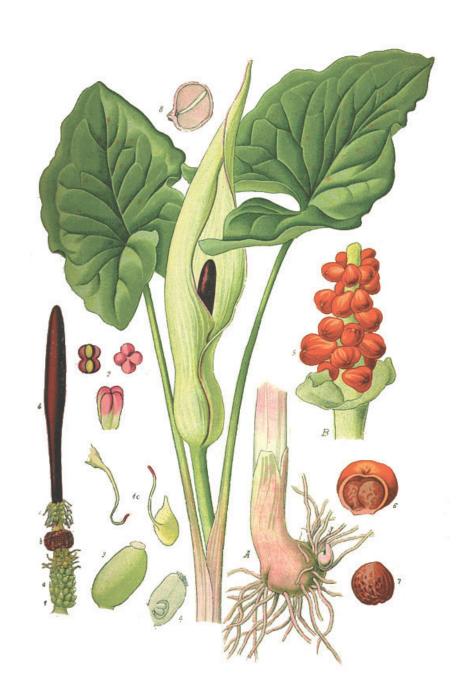
A smorgasbord of raw vegetables; green & white asparagus, heirloom carrots, cherry tomatoes, radish, cauliflower, and beans, served with herbaceous green goddess dressing and olive tapenade

Chicken Paillard 25

Baby spinach, frisée and roasted tomatœs tossed in a mustard dressing sitting atop a pounded free range chicken breast au jus, and sprinkled with fried shallots

Grilled Scottish Salmon 28

Charred lemon, Bibb lettuce, sweet peppers, cucumbers, watermelon radishes, green and yellow beans, and creamy tahini



Xrum Maculatum

FROM THE OVEN...

Artichoke & Crab Dip 28

Maryland lump crab, artichoke, and house seasoning

Pork Belly Banh Mi 23

Oven roasted soy & citrus glazed pork belly, pickled daikon and carrots, cucumbers and fresh herbs, served with french fries

Octopus 18

Spanish octopus with a "Piperade Basquaise" of onions, peppers, zucchini and tomatoes flavored with espelette pepper



Portunus Puber

FROM THE GRILL...

Cheeseburger 25

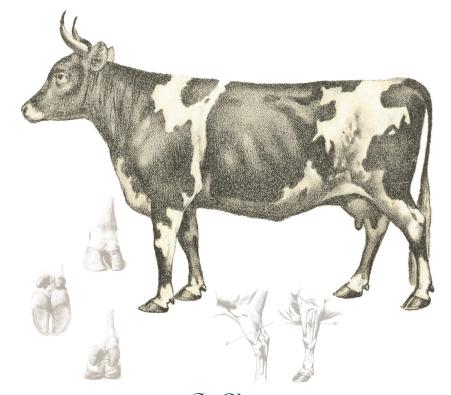
DeBragga hanger & brisket blend topped with organic American cheese, lettuce, tomatoes, onions, homemade pickles, and bacon marmalade served on a potato roll

Steak Au Poivre 38

Grilled flat iron steak with a butcher pepper crust and pink peppercorn sauce, French fries & petite salade

Sea Bream Vierge 26

Grilled sea bream atop a "Sauce Vierge" of cherry tomatoes & herbs, accompanied by grilled sunchokes



Bos Caurus

SWEETS 12

Sorbet & Gelato
Chocolate Mousse
Orange Panna Cotta
Strawberry Shortcake



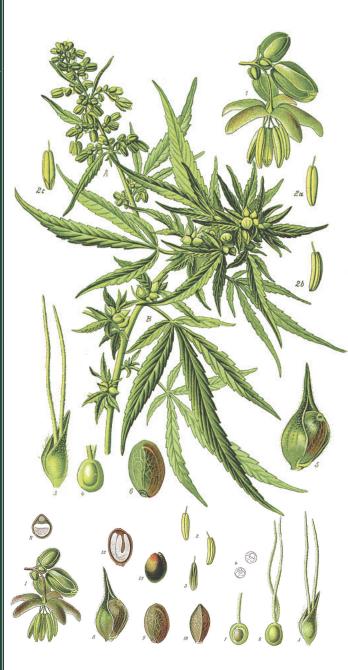
Genus Fragaria





SUSPENSE.

BOOK NOW



Cannabis Sativa