

GALLERIE

dinner menu

SMALLS

SOUP DU JOUR

CHEF'S WHIM OF THE DAY 8

QUINOA SALAD

SPINACH, AVOCADO, FRESH CORN, JALAPEÑO, TOMATO, FETA, OLIVE, CILANTRO, PICKLED RED CABBAGE, SUNFLOWER SEEDS, LEMON VINAIGRETTE 12

BISTRO SALAD ~

FRISÉE, CRISPY LARDON, POACHED EGG, PICKLED RED ONION, GOAT CHEESE, CHAMPAGNE VINAIGRETTE 11

MIXED GREENS SALAD

MIXED GREENS, TOMATOES, LEEKS, ALMONDS, DIJON VINAIGRETTE 7.5

RL VALLEY BEEF TARTAR ~

FRIED QUAIL EGG, SOY PEARLS, TOGARASHI, RICE CRACKER 8

POINT JUDITH CALAMARI

CURRY, SHISHITO PEPPERS, LIME SALT, SERRANO AND MINT DIPPING SAUCE 12

SHRIMP & GRITS

ROYAL RED SHRIMP, ANDOUILLE SAUSAGE, CRISPY POLENTA, LEMON AIOLI, SHRIMP REDUCTION, FRISÉE 18

FISH RIBS

PACU RIBS, SPICY TOMATO JAM, WATERMELON RADISH 14

NORTH COUNTRY CHARCUTERIE

FINO SALAMI, CHICKEN LIVER MOUSSE, PICKLED RED ONION, APPLE GASTRIQUE, WHOLE GRAIN MUSTARD, PISTACHIO, RYE 14

GRILLED 72-HOUR SHORT RIB

THAI CHILI GLAZE, SUNCHOKE PUREE, FRIED KALE, DEMI-GLACE, TEMPURA SWEET POTATO, SMOKED ALMOND, CILANTRO 18

MAINS

OHIO CHICKEN

BEECH MUSHROOM AND TARRAGON MOUSSELINE, FAVA BEANS, EDAMAME, CIPOLLINI ONION, OHIO SWEET CORN, RED PEPPER, SALT-CRUSTED YUKON GOLD POTATOES, SMOKED CHICKEN BROTH, CORN SHOOTS 24

RL VALLEY RANCH BEEF~

MARKET CUT OHIO ANGUS, SHORT RIB BREAD PUDDING, ROASTED THUMBELINA CARROTS AND BABY TURNIPS, LACINATO KALE, FOIE GRAS EMULSION, FRIED GARLIC ROOTS 33

GRILLED SALMON ~

BARBECUE SPICE-DUSTED, COFFEE BACON, SWEET POTATO AND PARSNIP HASH, BABY SPINACH, TOASTED GARLIC, GREEN ONION, VANILLA VEAL JUS 28

BISTRO RISOTTO

SWEET PEAS, HEIRLOOM BABY SQUASH, BLISTERED TOMATO, SMOKED TOMATO REDUCTION, 18-MONTH GOAT GOUDA 19

RAINBOW TROUT

PURPLE POTATO PURÉE, RAINBOW CHARD, GRILLED HEIRLOOM CARROTS, SHAVED FENNEL, LEMON VINAIGRETTE, SEA TRUFFLE JUS 25

 = VEGETARIAN  = GLUTEN-FREE

~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. WHILE WE DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY, AND WHEAT.) WE OFFER GLUTEN-FREE MENUS; HOWEVER, OUR KITCHEN IS NOT COMPLETELY GLUTEN-FREE.

CHEF DE CUISINE
JOSH KAYSER

EXECUTIVE CHEF
BILL GLOVER

KEEP UP WITH CHEF GLOVER & OUR SPECIAL EVENTS

WWW.GALLERIEBARANDBISTRO.COM

the bar & lounge

DRAFT BEER

	13½ OZ.	23 OZ.
STELLA ARTOIS	7.5	11.5
BLUE MOON	7.25	11.75
BUD LIGHT	6.75	10
JACKIE O'S MYSTIC MAMA IPA	8	12.75
JACKIE O'S RAZZ WHEAT	8	12.75
BLACK CLOISTER HELLES ANGEL	7.5	11.5
HOMESTEAD TENPENNY AMBER	7.25	11.5
SEVENTH SON STONE FORT	7.5	11
SEVENTH SON SCIENTIST	7.5	11
PLATFORM NEW CLEVELAND	7.5	11.5

BEERS OF THE MOMENT

ROTATING SELECTIONS	MKT	MKT
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SANDWICHES

WITH POTATO CHIPS, FRENCH FRIES, OR MIXED GREENS SALAD

OHIO BURGER- OUR AWARD WINNING "BEST BURGER IN THE CITY"

RL VALLEY RANCH BEEF, HOUSE- MADE BACON, GRUYÈRE CHEESE, BLACKBERRY KETCHUP, SMOKED ONION DIJONNAISE, TOMATO, FRISSÉE, HOUSE-MADE BACON BRIOCHE BUN 18

CHEESEBURGER ~

RL VALLEY RANCH BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, PICKLE, GALLERIE SAUCE, BRIOCHE BUN 15

SMOKED TURKEY

CUCUMBER, ALFALFA SPROUTS, SPICY TOMATO JAM, BLACK PEPPER MAYO, WHOLE GRAIN BREAD 13

HAM ON RYE

CHICKEN LIVER MOUSSE, WHOLE GRAIN MUSTARD, PICKLED RED ONION, SWISS CHEESE, MARBLED RYE BREAD 12

B.E.A.S.T.

HOUSE-MADE BACON, FRIED EGG, AVOCADO, SPROUTS, TOMATO, WITH BLACK PEPPER MAYO ON COUNTRY WHITE 13

FRIED CHICKEN SANDWICH

BUTTERMILK MARINADE, DILL PICKLE-JALAPEÑO AIOLI, GRILLED RED ONION, CHEDDAR CHEESE, SESAME SEED BUN 14.5

RUSTIC FLATBREADS

CHEESE 9 — PEPPERONI 9 — MARGHERITA 9

CLASSIC COCKTAILS

LIME IN THE COCONUT

BACARDI COCONUT, ORANGE LIQUOR, LIME JUICE, TOPPED WITH GINGER BEER, SERVED WITH AN ORANGE TWIST. 11.5

HOUSE MADE SANGRIA

HOUSE SELECTED WINES, PEACH BRANDY, FRESH STRAWBERRIES. 10

WATERSHED OLD FASHIONED

A CLASSIC COCKTAIL WITHOUT THE FUSS. 12

FOUR PEEL PEAT

LOCAL WATERSHED FOUR PEEL GIN, LAGAVULIN SPRITZ, LIME JUICE, SIMPLE SYRUP, SERVED WITH A GRAPEFRUIT TWIST. 12.25

GALLERIE SAZERAC

WOODFORD RYE, COGNAC SIMPLE SYRUP, ABSENTHÉ, PEYCHAUDS BITTERS, SERVED WITH A LEMON TWIST. 13

MANDARIN & MINT

ABSOLUT MANDARIN, CAMPARI, MINT SIMPLE SYRUP, HOUSEMADE SOUR, ORANGE BLOSSOM WATER, SERVED WITH A MINT LEAF. 10.75

SHORT NORTH SUNSET

ABSOLUT RASPBERRI, BACARDI LIMON, LIME JUICE, CRANBERRY JUICE, ORANGE JUICE, SIMPLE SYRUP, SERVED WITH A LIME TWIST. 11.25

SNACKS

DRY RUBBED WINGS

BARBECUE RUB, SMOKED ONION DIJONNAISE, DILL PICKLE 13

GRUYÈRE GOUGÈRES

FRIED GRUYÈRE CHEESE PUFFS, BLACKBERRY KETCHUP 8

CRISPY FROG LEGS CONFIT

BROWN BUTTER, CHILI, OHIO MAPLE SYRUP, SAGE, LEMON, NASTURTIUM, SPRING ONION 13

KOREAN HOT CHICKEN

GOCHUJANG SAUCE, STEAM BUN, SOY PICKLE 9

OLIVE & ALMONDS

MARINATED MIXED OLIVES, SMOKED ALMONDS, FRESH HERBS, OLIVE OIL 6

AHI TUNA TACO~

CRISPY WONTON, PONZU, RAW AHI TUNA, CABBAGE AND FENNEL KIMCHI SLAW, TOGARASHI AIOLI, SESAME SEEDS 14.5

CHICKEN & WAFFLES

BUTTERMILK FRIED CHICKEN, SAGE WAFFLE, HOT SAUCE AIOLI, SPICED PECANS, MAPLE SYRUP, GREEN ONIONS 9
