

GALLERIE

dinner menu

SMALLS

SOUP DU JOUR

CHEF'S WHIM OF THE DAY 8

SCALLOP AND TORCHON

SMOKED FOIE GRAS, PINEAPPLE MARMALADE, COCOA NIBS, MACADAMIA SHORTBREAD 18

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

OHIO CHEESE AND CHARCUTERIE

NORTH COUNTRY FINO, TURKEYFOOT CREEK 18-MONTH GOAT GOUDA, GRUYÈRE GOUGERE, FENNEL, RYE, PICKLED PEARL ONION, ORANGE SUPREMES, CITRUS LACE 22

GRILLED 72-HOUR SHORT RIB

VEAL JUS, HOUSE-MADE SMOKE AND VINEGAR CHIPS, GRILLED HEIRLOOM CARROTS, PARSNIP, CELERY ROOT PURÉE, GOLDEN ONION GASTRIQUE, NASTURTIUM 17

MAINS

OHIO CHICKEN

GRILLED SCALLION MOUSSELINE, SMOKED TOMATO JUS, CORN PURÉE, PERUVIAN POTATO, HARICOT VERTS, POPCORN SHOOTS, SUN-DRIED HOMINY 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, ROOT 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

STUFFED TROUT

GRILLED IDAHO RUBY TROUT, ASPARAGUS, HOUSE-MADE BACON, JALAPEÑO, FINGERLING POTATOES, CHERRY TOMATOES, OHIO SWEET CORN REDUCTION, WATERMELON RADISH 24

 = 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	6.5	10
BLUE MOON	6.75	10
BUD LIGHT	6.25	9.5
JACKIE O'S HOP RYOT	7.75	11
JACKIE O'S RAZZ WHEAT	7.75	11
BLACK CLOISTER HELLES ANGEL	7	10.5
WOLF'S RIDGE DIREWOLF	9	
SEVENTH SON SCIENTIST SERIES	7.25	10.5
LINEAGE SPACESHIP SERIES	7.75	11
MAD TREE HOPPY	7.5	10.75

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, FRISÉE, HOUSE-MADE BACON BRIOCHE BUN 17

CHEESEBURGER~ RL VALLEY RANCH BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, PICKLE, GALLERIE SAUCE, BRIOCHE BUN 14

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

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

ANDERSON FARMS PULLED PORK HOUSE-SMOKED PORK SHOULDER, WATERSHED BOURBON BBQ SAUCE, SHAVED RED CABBAGE, ONION STRAWS, CHICHARRÓN, SESAME SEED BUN 14

B.E.A.S.T. HOUSE-MADE COFFEE 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

THE BLUE ROSE ABSOLUT RASPBERRI, ROSE WATER, BLUEBERRY PURÉE, FRESH LEMON JUICE. 11

HOUSE MADE SANGRIA HOUSE SELECTED WINES, BRANDY, STRAWBERRY, APPLE, ORANGE. 10

WATERSHED OLD FASHIONED A CLASSIC COCKTAIL WITHOUT THE FUSS. 12



KUMQUAT SMASH MAKERS MARK BOURBON, MUDDLED KUMQUATS AND BASIL, AGAVE, LEMON . 12

NEW YORK SOUR JAMESON, DRAMBUIE, HOUSE-MADE SOUR MIX, FLOAT OF MERLOT. 13

GIN AND JUICE WATERSHED BOURBON BARREL GIN, CHAR GRILLED GRAPEFRUIT, ROSEMARY AND PINK PEPPERCORN SIMPLE SYRUP. 12.75

ESPRESSO BEAN MARTINI STOLICHNAYA VANIL VODKA, VAN GOGH DOUBLE ESPRESSO VODKA, ALMOND MILK, FRANGELICO. 11

SNACKS

ELOTES   SWEET CORN, COTIJA CHEESE, CREMA, CILANTRO, CHILI OIL, AVOCADO TEMPURA 7.5

DRY RUBBED WINGS  BARBECUE RUB, SMOKED ONION DIJONNAISE, DILL PICKLE 13

GRUYÈRE GOUGÈRES   FRIED GRUYÈRE CHEESE PUFFS, BLACKBERRY KETCHUP 8

OHIO MAPLE GLAZED PEANUTS AND HOUSE-MADE BACON  4.5

APRICOT-CHILI GLAZED QUAIL LEGS FRIED PICKLED SPORT PEPPERS, SMOKED ONION DIJONNAISE 14

CHICKEN FRIED PORK RIBS GINGER AND SOY MARINADE, MISO GRAVY 13.5

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

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