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# GALLERIE

## dinner menu

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### SMALLS

#### SOUP DU JOUR

CHEF'S WHIM OF THE DAY 8

#### QUINOA SALAD GF

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

#### BISTRO SALAD ~GF

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

#### MIXED GREENS SALAD GF

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 GF

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

#### NORTH COUNTRY CHARCUTERIE

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

#### GRILLED 72-HOUR SHORT RIB GF

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

### MAINS

#### OHIO CHICKEN GF

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 ~ GF

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 GF

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

 = VEGETARIAN    GF = 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.

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CHEF DE CUISINE  
JOSH KAYSER

EXECUTIVE CHEF  
BILL GLOVER

KEEP UP WITH CHEF GLOVER & OUR SPECIAL EVENTS  
[WWW.GALLERIEBARANDBISTRO.COM](http://WWW.GALLERIEBARANDBISTRO.COM)

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# The bar & lounge

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## DRAFT BEER

	REGULAR	LARGE
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"

OHIO PROUD CERTIFIED ANGUS BEEF, HOUSE- MADE BACON, GRUYÈRE CHEESE, BLACKBERRY KETCHUP, SMOKED ONION DIJONNAISE, TOMATO, FRISÉE, HOUSE-MADE BACON BRIOCHE BUN  
18

### CHEESEBURGER ~

OHIO PROUD CERTIFIED ANGUS 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, ABSENTHE, 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 GF

BARBECUE RUB, SMOKED ONION DIJONNAISE, DILL PICKLE 13

### GRUYÈRE GOUGÈRES

FRIED GRUYÈRE CHEESE PUFFS, BLACKBERRY KETCHUP 8

### KOREAN HOT CHICKEN

GOCHUJANG SAUCE, STEAM BUN, SOY PICKLE 9

### OLIVE & ALMONDS GF

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