

# GALLERIE

## dinner menu

### 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

#### SALMON TARTAR ~ GF

SESAME CRISP, YUZU PEARLS, BONE MARROW AIOLI 15

#### 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

#### CHEESE & CHARCUTERIE

CHEF'S SELECTION OF ARTISANAL CHEESE AND CHARCUTERIE WITH ACCOUTREMENTS 22

#### GRILLED 72-HOUR SHORT RIB GF

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

#### KING CRAB & UNI

UNI EMULSION, KING CRAB, TAGLIOLINI, CHIVE 25

~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

### MAINS

#### OHIO CHICKEN GF

BUTTERNUT SQUASH MOUSSELINE, BRUSSEL SPROUTS, LARDON, CIPOLLINI ONIONS, MARBLE POTATOES, VADOUVAN JUS 24

#### RL VALLEY RANCH BEEF~ GF

GRILLED BROCCOLI RABE, CORN AND JALAPEÑO PUDDING, SMOKED ONION RINGS, FOIE GRAS EMULSION. MARKET CUT AND PRICE

#### 60 SOUTH SALMON ~ GF

CHESTNUT BUTTER, THUMBELINA CARROTS, BABY TURNIPS, XO JUS, PICKLED RADISH, MICRO BASIL 28

#### BISTRO RISOTTO GF

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

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 BURGER IN THE CITY"

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

SHAVED TURKEY, APPLE PUREE, SMOKED ONION DIJONNAISE, GRUYERE, PICKLED FENNEL, ARUGULA, COUNTRY WHITE 13

### HAM & CHEESE

SMOKEY PIMIENTO, SHAVED HAM, TEXAS TOAST, DILL PICKLE 12

### B.E.A.S.T.

HOUSE-MADE BACON, FRIED EGG, AVOCADO, SPROUTS, TOMATO, WITH BLACK PEPPER MAYO, 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

## SIGNATURE COCKTAILS

MIDNIGHT SPECIAL COGNAC, ESPRESSO SIMPLE, SHERRY, AVERNA AMARO. 11.75

VENDAIQUIRI DIPLOMATICO ANEJO, LIME SIMPLE, ORANGE BITTERS, GRATED CINNAMON. 12.75

DONUT SHOP STOLI VANILLA, FRANGELICO, AMARETTO, LILLET ROUGE, CHAMBORD, COCOA LIQUER. 11.75

APPLE SAUCED BULLEIT BOURBON, GINGER-CINNAMON SIMPLE, APPLE CIDER. 10.25

PAINKILLER 401 RUMS- SMITH+CROSS NAVY STRENGTH, CLEMENT COCONUT, MEYERS DARK. PINEAPPLE, ORANGE, ALMOND MILK. 12.75

CHERRY GOOD TIME CHERRY VODKA, LIME SIMPLE, LUXARDO LIQUER, BUTTERFLY FLOWER TEA. 12

WATERSHED OLD FASHION A CLASSIC BOTTLED LOCALLY BY WATERSHED DISTILLERY. 12.75

SANGRIA HOUSE SELECTED RED WINE, BRANDY, WINTER SPICE. 11

## SNACKS

### DRY RUBBED WINGS GF

BARBECUE RUB, SMOKED ONION DIJONNAISE, DILL PICKLE 13

### GRUYÈRE GOUGÈRES

FRIED GRUYÈRE CHEESE PUFFS, BLACKBERRY KETCHUP 8

### CHICKEN & BISCUIT

CONFIT LEG AND THIGH, BUTTERMILK BISCUIT, SEARED JALAPEÑO, BROWN BUTTER, OHIO MAPLE AND SAGE GLAZE 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

- 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.