

# GALLERIE

# lunch menu

## SMALLS

ADD GRILLED TOFU TO ANY SALAD 4  
ADD GRILLED CHICKEN BREAST TO ANY SALAD 6.5  
ADD GRILLED SALMON TO ANY SALAD 8

### SOUP DU JOUR

CHEF'S WHIM OF THE DAY 8

### CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE,  
HOUSE-MADE CROUTONS, CAESAR DRESSING  
8.5

### MIXED GREENS SALAD GF

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

### AHI TUNA TACOS~

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

### QUINOA SALAD GF

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

### TUNA NIÇOISE~ GF

PEPPER-SEARED TUNA, HARICOT VERTS, EGG,  
FINGERLING POTATOES, NIÇOISE OLIVE PURÉE,  
MIXED GREENS, DIJON VINAIGRETTE 16

## DESSERT

### VANILLA & HONEY GF

VANILLA BEAN CRÈME, SOUR ORANGE MARMALADE,  
ROASTED ALMOND SOIL, WHITE CHOCOLATE  
HONEYCOMB HONEY "BEE HIVE" 9

### RASPBERRY & MATCHA

RASPBERRY CURD POPSICLE, MATCHA GREEN TEA  
SPONGE CAKE, MANGO COULIS 8

### COFFEE & HAZELNUT GF

HAZELNUT LAYERED OPERA TORTE,  
CHOCOLATE SAUCE, WHIPPED COFFEE  
BUTTERCREAM 10

## SANDWICHES

SERVED WITH POTATO CHIPS, FRENCH FRIES, OR  
MIXED GREENS SALAD

### GRILLED CHEESE

SMOKEY PIMIENTO, TEXAS TOAST, DILL PICKLE 11

### 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 COFFEE BACON, FRIED EGG, AVOCADO,  
SPROUTS, TOMATO, WITH BLACK PEPPER MAYO ON  
COUNTRY WHITE 13

### CHEESEBURGER~

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

### THE 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 18

 = VEGETARIAN      GF = GLUTEN-FREE

 = CONTAINS NUTS

~ 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.

