

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

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

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

TUNA NIÇOISE~

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

DESSERT

VANILLA & HONEY

VANILLA BEAN CRÈME, SOUR ORANGE MARMALADE,
ROASTED ALMOND SOIL, WHITE CHOCOLATE
HONEYCOMB HONEY "BEE HIVE" 8

BLACKBERRY & FENNEL

PASSION FRUIT CURD, BLACKBERRY SPONGE,
FENNEL SOIL, WHITE CHOCOLATE MOUSSE, GOAT
CHEESE, SWEET CORN ICE CREAM 10

STRAWBERRY & RHUBARB

POACHED RHUBARB, RHUBARB GEL, ROSE
MERINGUE, STRAWBERRY PARFAIT, GINGER
SPONGE 9

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  = 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.

