



MAX AT THE GALLERY

starters and salads

- mixed garden greens topped with grape tomatoes,
croutons and champagne vinaigrette ~ 5
- baby frisee salad with poached pear, candied walnuts,
goat cheese and pomegranate vinaigrette ~ 11
- creamy white bean soup with crispy pancetta
and roasted garlic croutons ~ 7
- bibb salad with tomato, red onion and creamy blue cheese dressing ~ 9
- Gallery caesar salad ~ 7
 - with chicken: 10
 - with hanger steak: 11

entrees

- crepes du jour ~ market
- grilled hanger steak with herb salsa and pommes frites ~ 15
- smoked salmon "reuben" with pickled cabbage and
green onion horseradish shmear on toasted rye ~ 13
- pappardelle pasta, wild mushrooms, melted leeks and cream ~ 13
- eggs benedict with homefries ~ 13
- nicoise salad: seared ahi tuna, haricot vert, fingerling potatoes, olives,
capers, tomato and chopped egg ~ 17
- pot pie du jour ~ market
- house roasted breast of turkey on whole wheat
with russian dressing and Gallery slaw ~ 11
- grilled cheese sandwich with apple-wood smoked bacon and tomato ~ 9
- atlantic salmon with fall vegetable succotash,
organic shiitake mushrooms and red wine jus ~ 17
- half & half ~ half turkey sandwich with soup or house salad ~ 9
- pasta du jour ~ market
- rosemary and parmesan crusted chicken cutlet with baby frisee
and chablis-mushroom sauce ~ 15

[shared plate fee: \$5.00]

lunch served tuesday – saturday 11:00 am – 4:00 pm
brunch served sunday 10:00 am – 3:00 pm

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