

La GALLINA

OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough vg 4
shaved parmesan, greek cold-pressed olive oil

SMALL PLATES

SHARED DISHES & SERVED AS READY



Greek Spinach Pie + Feta vg 14
sautéed spinach, cottage cheese

Crispy Zucchini Chips + Tzatziki vg 12
oregano

Roasted Red + Golden Beets + Whipped Feta vg gf 15
baby kale, mint, pistachios

Stuffed Grape Leaves + Lebanese Yogurt gf 15
minced beef, mint, lemon zest

Spanish-Style Garlic Shrimp + Chorizo gf 16
guajillo chile, olive oil, fino sherry, butter

Salmon Crudo + Rhubarb vg gf 15
citrus oil, basil, orange segments

Fried Artichoke Hearts vg 14
lemon aioli

Croquettes + Iberian Ham 12
roasted red pepper sauce

Fried Local Calamari + Parmesan 18
marinara, calabrian chile dip

Blistered Peppers + Manchego Cheese vg gf 12
cheese-filled peppers

Crispy Cauliflower Fritto + Za'atar vg 13
parmesan dusted, roasted sweet pepper dip

Mussels 19
pinot grigio, garlic, parsley, garlic bread

Green Falafel vg gf 14
tzatziki, tahini, pickled jalapeño

Chilled Watermelon Gazpacho v vg
fresh mint, cucumber, heirloom tomato, red onion, mint
cup 9 • large bowl 17, shareable

DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS - AS READY

each 11 OR 2 for 19

Hummus + Horiatiki Salad olives, tomato, feta vg gf

Red Beet Hummus pumpkin seeds, micro greens vg gf

Hummus + Avocado pumpkin seeds, lemon, herbs v df gf

Whipped Feta-Sweet Red Pepper greek htipiti vg gf

SALADS + PROTEIN



Traditional Greek Salad + Feta vg gf 16
tomatoes, cucumbers, onions, olive, vinaigrette

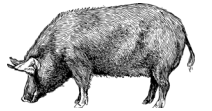
Caprese Salad vg gf 16 | add Prosciutto +6
heirloom tomatoes, fresh mozzarella, basil, sea salt, olive oil

Aegean Watermelon Salad vg gf 15
crumbled feta, baby kale, mint, lemon zest, sea salt, chili oil

Tossed Falafel Salad + Tzatziki + Hummus vg 18
heirloom tomatoes, olives, cucumber, green-tahini dressing

ADD grilled shrimp +11 • chicken souvlaki +6 • *salmon +7

MAINS, PASTA + MORE



Fresh Catch Puttanesca + Aromatic Rice gf 29
pan-fried, capers, olives, garlic, tomato

Lebanese Shrimp Skewer + Tomato-Feta Salad 32
lemon, pita bread, tomato-garlic marinade, aromatic rice

Mediterranean Mixed Grill + Fries 34
chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

Beef Tagliata + Salsa Verde gf 36
12 oz. sirloin beef, crispy artichokes, roasted lemon potatoes

Mafalda + Spicy Pork Sausage gf 24
broccoli, parmesan cream

Linguini Alla Limone + Scallops gf 25
scallop trio, lemon zest, parmesan

Bucatini + Crushed San Marzano Tomatoes 23
calabrian spicy sausage, garlic, oregano, basil, parmasean

Roasted Eggplant v vg gf 24
romesco, pomegranate molasses

Farm Burger + Fries h 22
brioche, manchego, tomato, caramelized onions

ADD avocado +2 • bacon +2



ALL THINGS CHICKEN

Roasted Chicken Wings + Caramelized Onions 15
mediterranean herbs & spices, lemon-chili aioli

Popcorn Chicken + Hot Chili + Honey Glazed 14
labneh ranch dip

Crispy Chicken Parm + Spaghetti h 29
fresh mozzarella, crushed san marzano tomatoes

Chicken Milanese + Mozzarella Perline + Fries h 28
breaded chicken cutlet, arugula, cherry tomatoes, sea salt, lemon

Chicken Souvlaki Skewer + Feta & Tomato Salad h 29
marinated chicken thighs, pita bread, tzatziki, aromatic rice

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg 19
san marzano tomatoes, mozzarella, basil

Truffle vg 24
black truffle, parmesan, parsley

Fig + Prosciutto 24
fig jam, shaved prosciutto, arugula, olive oil, parmesan

Carne Mista 23
pepperoni, italian sausage, bacon, san marzano tomatoes
mozzarella

Mediterranean Spinach + Feta Cheese vg 21
kalamata olive, roasted pepper, red onion, garlic



SIDES

French Fries maldon sea salt, signature frie sauce vg gf 7

Feta Fries feta, oregano, sea salt, tzatziki sauce vg gf 8

Truffle Fries parmesan dusted, white truffle oil vg gf 9

Tomato + Feta Salad chickpea, cucumber, olives vg gf 8

Panzanella Salad tomato, cucumber, shallots, sherry vinaigrette 7

Please Notify Server Of Food Allergies gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menu selections are subject to 7% state sales tax.

A 3% optional "Kitchen Appreciation Fee", is distributed only to hourly kitchen employees. If you would like this charge removed, please let your server know.

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COMBOS

Cup Of Soup + Your Choice Of Sandwich g 18
roasted chicken + avocado • caprese tartin

Pasta & Salad Combo vg 19
your choice of pasta + side of caesar salad
bucatini + crushed san marzano tomatoes
linguine + lemon zest, parmesan

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LUNCH

SANDWICHES

HOUSE-MADE SOURDOUGH ROLL

Prosciutto Toscana + Torn Buffalo Mozzarella + Fries 18
heirloom tomatoes, pesto cream

Mediterranean Rubbed Roasted Chicken + Fries 19
hand pulled chicken, avocado, pancetta, tomato, provolone

House Burger - 3 Beef Cut Blend + Fries* 17
2 smashed patties, american cheese, caramelized onion
house sauce • substitute for a impossible patty vg 19

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