

La GALLINA

- These dishes are meant to be shared -
Small Plates, Dips, In The Pot & Pizza,
these will be served when ready

OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough 4.5 vg
shaved parmesan, greek cold pressed olive oil

Greek Spinach Pie + Feta 15 vg
sautéed spinach, cottage cheese, feta

Italian Meatballs + Parmesan 16
spicy roasted garlic tomato sauce, mint

Stuffed Grape Leaves + Lebanese Yogurt 17 gf
minced beef, mint, lemon zest

Fried Local Calamari + Lemon 19
parmesan, warm marinara, calabrian chile dip

Chicken Wings - Oven Roasted 17 gf
caramelized onions, mediterranean rub, lemon-chili aioli

Crispy Cauliflower Fritto + Za'atar 14 vg
parmesan dusted, roasted sweet pepper dip

Green Falafel 15 vg gf
tzatziki, tahini, pickled jalapeño

SERVED WITH TOASTED PITA CHIPS

individual portions 12 - or - choose 2 for 22

Hummus + Greek Horiatiki Salad olives, tomato, feta vg gf

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

Whipped Feta-Sweet Red Pepper Dip greek htipiti vg gf

Chopped Parsley Pomegranate Dip + Almonds
lime vinaigrette v gf

ADD | crudite +4

IN THE POT

Moroccan Tomato Soup

touch of yogurt, herb croûtons

cup 10 | small pot 19 - big enough to share vg

LUNCH TIME COMBOS

Soup & Half Sandwich Combo 20 vg

cup of soup + your choice of sandwich
roasted chicken + avocado | caprese tartin

Pasta & Salad Combo 22 vg

your choice of pasta + side of caesar salad
bucatini + crushed san marzano tomatoes | carbonara

SANDWICHES ON OUR HOUSE MADE SOURDOUGH ROLL

Mediterranean Rubbed Roasted Chicken + Fries 21
hand pulled chicken, avocado, pancetta, tomato, provolone

Prosciutto Toscana + Torn Buffalo Mozzarella + Fries 20
heirloom tomatoes, pesto

Our House Burger, Blend of 3 Cuts of Beef + Fries* 19
2 patties - smashed, cheese, caramelized onion, house sauce
substitute beef patty for a impossible burger 21 vg

LUNCH



SALADS+ PROTEIN

Traditional Greek Salad + Feta 18 vg gf
tomatoes, cucumbers, onions, olive, vinaigrette

Roasted Beets + Squash & Burrata 19 vg gf
baby lettuce, winter orange, citrus vinaigrette

Caprese & Avocado Salad 18 vg gf | add Prosciutto di Parma +6
heirloom tomatoes, fresh mozzarella, sweet basil, sea salt, olive oil

Tossed Falafel Salad + Tzatziki + Hummus 20 vg gf
heirloom tomatoes, olives, cucumber, green-tahini dressing

ADD | marinated shrimp +11 | chicken souvlaki +9 | salmon filet* +12

MAINS, PASTA + MORE

Fresh Catch + Aromatic Rice grilled | oven baked | pan-fried 29
couscous salad, lemon-dill tahini dressing

Mediterranean Mixed Grill Platter + Fries 36
chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

Carbonara 23 vg
toasted black pepper, crispy pancetta, egg yolk, chives

Bolognese + Three Meat Ragu 26
pappardelle, house made tomato sauce, ricotta

Bucatini + Crushed San Marzano Tomatoes 25
calabrian spicy sausage, garlic, oregano, basil, parmasean

gluten free pasta +5



LA GALLINA ALL THINGS CHICKEN

Chicken Milanese + Mozzarella Perline + Fries 29
breaded chicken cutlet, arugula, cherry tomatoes, sea salt, lemon

Chicken Souvlaki Skewer + Aromatic Rice, Flat Bread 32
marinated chicken thighs, tzatziki, feta + tomato salad

SIDES

individual portions



Truffle Fries parmesan dusted, white truffle oil 9 vg gf

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

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

House Pickles assorted house made pickles 7 vg gf

HEN-CRAFTED PIZZA

MADE WITH OUR 127-YEAR-OLD SOURDOUGH STARTER

Hand Stretched - Thin Crust

Margherita 22 vg
san marzano tomatoes, mozzarella, basil

Fichi e Prosciutto 26
fig jam, shaved prosciutto, arugula, olive oil, parmesan

Bianco Fungi 24 vg
oven roasted wild mushrooms, goat cheese, herbs, red onion

Carne Mista 25
cupping pepperoni, italian sausage, bacon, san marzano tomatoes, mozzarella

Mediterranean Spinach + Feta Cheese 23 vg
kalamata olives, roasted peppers, red onions, garlic

PLEASE NOTIFY SERVER IF YOU HAVE ANY FOOD ALLERGIES

As outlined by ISO | gf - gluten free | vg - lacto-vegetarian | v - vegan | df - dairy free
While dishes are labeled as gluten free, recipes are not made in gluten-free facility.
These selections are prepared in a common kitchen with the risk of gluten exposure.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3% optional "Kitchen Appreciation Fee", is distributed to hourly paid culinary and steward employees.

No portion of this fee is retained by your servers or La Gallina. Thank you for supporting our staff. If you would like this charge removed, please let your server know, All menu selections are subject to 7% state sales tax.

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La
GALLINA

DINNER

OUR HOUSE BREAD BASKET

shaved parmesan, greek cold pressed olive oil

Hen-Crafted Sourdough 4.5 vg

SMALL PLATES

Greek Spinach Pie + Feta 15 vg

sautéed spinach, cottage cheese, feta

Italian Meatballs + Parmesan 16

spicy roasted garlic tomato sauce, mint

Stuffed Grape Leaves + Lebanese Yogurt 17 gf

minced beef, mint, lemon zest

Spanish Style Garlic Shrimp 18 gf

guajillo chile, chorizo, olive oil, fino sherry, butter

Fried Local Calamari + Lemon 19

parmesan, warm marinara, calabrian chile dip

Crispy Mediterranean Octopus + Chili 18 gf

chickpeas, fried baby potatoes, arugula

Crispy Cauliflower Fritto + Za'atar 14 vg

parmesan dusted, roasted sweet pepper dip

Green Falafel 15 vg gf

tzatziki, tahini, pickled jalapeño

CHARCUTERIE + CHEESE

Prosciutto | Coppa | Spicy Soppressata

Dried Cured Salami | Parmesan | Manchego

Italian Grissini + Nodini Crackers | serves 2-3 28 | add olives +3

DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS

individual portions 12 - or - choose 2 for 22

Hummus + Greek Horiatiki Salad olives, tomato, feta vg gf

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

Whipped Feta-Sweet Red Pepper Dip greek htipiti vg gf

Chopped Parsley Pomegranate + Almonds

lime vinaigrette v gf

ADD | crudite +4

IN THE POT

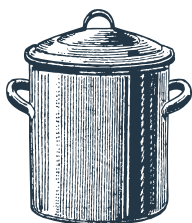
Moroccan Tomato Soup

touch of yogurt, herb croûtons

cup 10 | small pot 19 - big enough to share vg

Prince Edward Island Mussels 22

saffron broth, parsley, chili flakes, toasted sourdough



SALADS + PROTEIN



Traditional Greek Salad + Feta 18 vg

tomatoes, cucumbers, onions, olive, vinaigrette

Roasted Beets + Squash & Burrata 19 vg

baby lettuce, winter orange, citrus vinagrette

Caprese & Avocado Salad 18 vg | add Prosciutto di Parma +6

heirloom tomatoes, fresh mozzarella, sweet basil, sea salt, olive oil

Tossed Falafel Salad + Tzatziki + Hummus 20 vg

heirloom tomatoes, olives, cucumber, green-tahini dressing

ADD | marinated shrimp +11 | chicken souvlaki +9 | salmon filet* +12

MAINS, PASTA + MORE

Fresh Catch + Aromatic Rice grilled | oven baked | pan-fried 29

couscous salad, lemon-dill tahini dressing

Lebanese Shrimp Skewer + Aromatic Rice, Flat Bread 34

lemon, tomato - garlic marinade

Mediterranean Mixed Grill Platter + Fries 36

chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

Glazed Short Rib + Smashed Fried Potatoes 35

pomegranate glazed short rib, herb roasted carrots

7oz Farm Burger, Blend of 3 Cuts of Beef + Fries 23

brioche, manchego, tomato, caramelized onions

| add avocado +2 add bacon +2

Carbonara 23 vg

toasted black pepper, crispy pancetta, egg yolk, chives

Bolognese + Three Meat Ragu 26

pappardelle, house made tomato sauce, ricotta

Bucatini + Crushed San Marzano Tomatoes 25

calabrian spicy sausage, garlic, oregano, basil, parmasean

Whole Roasted Heirloom Cauliflower 24 vg

roasted red pepper spread, walnuts

gluten free pasta +5



LA GALLINA
ALL THINGS CHICKEN

Chicken Wings - Oven Roasted + Caramelized Onions 17

mediterranean herbs & spices, lemon-chili aioli

Popcorn Chicken - Hot Chili + Honey Glazed 15

labneh ranch dip

Chicken Milanese + Mozzarella Perline + Fries 29

breaded chicken cutlet, arugula, cherry tomatoes, sea salt, lemon

Chicken Souvlaki Skewer + Aromatic Rice, Flat Bread 32

marinated chicken thighs, tzatziki, feta + tomato salad

SIDES

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san marzano tomatoes, mozzarella, basil

Fig + Prosciutto 26

fig jam, shaved prosciutto, arugula, olive oil, parmesan

Bianco Fungi 24 vg

oven roasted wild mushrooms, goat cheese, herbs, red onions

Carne Mista 25

cupping pepperoni, italian sausage, bacon, san marzano

tomatoes, mozzarella

Mediterranean Spinach + Feta Cheese 23 vg

kalamata olives, roasted peppers, red onions, garlic

Potato E Pancetta 24 vg

chives, garlic peppers



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03/04/24



BRUNCH SPECIALS

available from 11:30am to 1:30pm

FRESH PRESSED VEGETABLE + FRUIT JUICES

Green-D'Toxs apple, celery, cucumber, lemon, kiwi 9 df gf

Red-Anti'Oxs orange, carrot, beets, ginger, lemon 9 df gf

JUMP START THE MORNING

Banana Walnut Bread espresso butter 9 vg

Toasted Sourdough local jam, fresh ground peanut butter 7 vg

Avocado Toast + Marinated Tomatoes greek feta, basil 16 vg

BREAKFAST ITEMS

Greek Yogurt Pancakes 20 vg

crushed berries, whipped sweetened yogurt, VT maple syrup

Spanish French Toast - Torrijas limited orders 21 vg

citrus custard-soaked bread + cinnamon, vanilla, honey

Shakshouka-Istanbul Style + Minced Lamb Marguez 24

stewed tomatoes, sweet peppers, cumin, onions, feta, eggs

Eggs + Smoked Brisket Potato Hash + Avocado 24

creamy house made harissa, oven roasted vine tomatoes

Frittata - Open Face Italian Omelette 20

broccolini, spinach, tomato, basil, buffalo mozzarella

Steak + Eggs - Balsamic Glazed Beef Tips 25

2 eggs any style, smashed home fries, toasted sourdough

Catalan Breakfast Pizza 24

spanish chorizo fresco, egg, potatoes, roasted peppers, paprika

Emilio-Romana Breakfast Pizza 24

egg, prosciutto cotto, smoked pancetta, charred onions, fontina

La GALLINA

BRUNCH LIBATIONS

SANGRIA

White glass 15 | pitcher 49
pinot grigio, tuaca - italian brandy,
st. germain, citrus

Red glass 15 | pitcher 49
rioja wine, falernum, raspberry,
pomegranate, lemon

MIMOSAS

Hibiscus Flower 13
prosecco, hibiscus syrup

Mimosas 13
prosecco + orange or peach

Party at The Table 9
choose a bottle of bubbles +
mixer of your choice in 8oz
carafe to accompany your bottle

SPRITZ

French Spritz 13
marie brizard pear, ginger,
spice liquor, prosecco

Italian Spritz Veneziano 13
aperol, orange, soda, prosecco

LIBATIONS

Espresso Martini 14.5
absolut vanilla, bailey's,
kahlua , frangelico,
disaronno amaretto

L.G. Cosmo 14.5
absolut citron, limoncello,
elderflower, cranberry

BLOODY MARYS

Bloody Caesar 14
vodka, clamato juice, casa firelli
hot sauce, horseradish

Ultimate WI Mary 16
vodka, mozzarella, salami,
pickles, olives, beer chaser

