

La GALLINA

OUR HOUSE BREAD BASKET

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

LUNCH

SANDWICHES

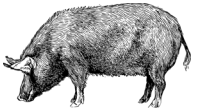
HOUSE-MADE SOURDOUGH ROLL

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

MAINS, PASTA + MORE



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

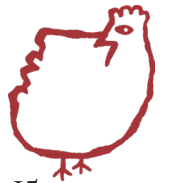
Mediterranean Mixed Grill + Fries 34
chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

Linguini Alla Limone + Scallops 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

ALL THINGS CHICKEN



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

Crispy Chicken Parm + Spaghetti h 27
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



SMALL PLATES

SHARED DISHES & SERVED AS READY

Croquettas + 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

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

Crispy Zucchini Chips + Tzatziki vg 12
oregano

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

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

Green Falafel vg gf 14
tzatziki, tahini, pickled jalapeño

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



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

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

Aegean Watermelon Salad vg gf 16
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

COMBOS

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

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

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 vg 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.

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OUR HOUSE BREAD BASKET

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

SMALL PLATES

SHARED DISHES & SERVED AS READY

Spanish-Style Garlic Shrimp + Chorizo gf 15
guajillo chile, olive oil, fino sherry, butter

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

Fried Artichoke Hearts vg gf 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

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

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 gf
fresh mint, cucumber, heirloom tomato, red onion
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

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MAINS, PASTA + MORE



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

Lebanese Shrimp Skewer + Tomato-Feta Salad 32
shell-on, lemon, pita bread, tomato-garlic, 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 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

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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 vg 7

La GALLINA

SMALL PLATES

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guajillo chile, olive oil, fino sherry, butter

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lemon aioli

Fried Local Calamari + Parmesan 18
marinara, calabrian chile dip

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

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

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

Green Falafel vg gf 14
tzatziki, tahini, pickled jalapeño



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

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tomatoes, cucumbers, onions, olive, vinaigrette

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



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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



BRUNCH ALL DAY & NIGHT

House Yogurt + Orange Blossom Granola + Berries vg 14

Avocado Toast + Poached Eggs greek feta, basil vg 18

Toasted Sourdough local jam, almond butter 5 v

Greek Yogurt Pancakes vg 19
crushed berries, whipped sweetened yogurt, VT maple syrup

Baklava French Toast • limited vg 21
pistachio mousse, rose water-honey syrup

Shakshuka - Istanbul Style 22
eggs, feta, roasted tomatoes, sweet peppers, onions

Eggs + Smoked Brisket Potato Hash + Avocado 24
creamy harissa, oven-roasted vine tomatoes

Eggs Benedict 21
choice of; prosciutto cotta • short rib • roasted vegetables
with house potatoes, aleppo hollandaise

Steak + Eggs - Balsamic Glazed Beef Tips 25
2 eggs any style, smashed home fries, toasted sourdough

Catalan Breakfast Pizza 24
spanish chorizo, egg, potatoes, roasted peppers, smoked paprika

Emilio-Romana Breakfast Pizza 24
egg, prosciutto cotto, smoked pancetta, charred onions, fontina

Sides house potatos 4 • chicken sausage 5 • bacon 4
(2) eggs your choice 6

MAINS, PASTA + MORE



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pan-fried, capers, olives, garlic, tomato

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lemon, pita bread, tomato-garlic marinade, aromatic rice

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

Linguini Alla Limone + Scallops 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



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mediterranean herbs & spices, lemon-chili aioli

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

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DULCE·DOLCE·GLYKÓS·TATLI

Orange Pistachio Cake + Sweetened Greek Yogurt vg 10
burnt orange sauce

Basque-style Cheesecake vg 10
sour cherries

Warm Date Brownie vg 10
date molasses, tahini caramel, mascarpone gelato

Affogato vg gf 9
vanilla gelato, lavazza espresso, toasted hazelnuts
add a shot of faretti biscotti liqueur +7

Tiramisu Unraveled (serves 2) vg 16
espresso soaked ladyfingers, rum, mascarpone
cocoa, bittersweet chocolate

GELATO+COLD

2 SCOOPS YOUR CHOICE 12

Fig-Ricotta vg gf
fresh ricotta, fig jam

Espresso vg gf

Nocciola vg gf
imported italian hazelnuts

Fior Di Panna vg gf
local heavy cream

Lemon Sorbetto vg gf

Wildberry Sorbetto vg gf

HOT

Espresso 3.50

Cappuccino 4.50

Caffe Latte 4.50

Green Tea 4.50

Herbal Tea 4.50

Black Tea 4.50

oat milk +1

almond milk +1

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5.25.24