

La GALLINA

OUR HOUSE BREAD BASKET

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

SMALL PLATES

SHARED DISHES & SERVED AS READY

Baked Italian Meatballs + Parmesan 14
oven-roasted tomato sauce

Fried Local Calamari + Parmesan 18
marinara, calabrian chile dip

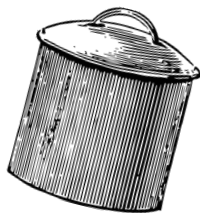
Crispy Cauliflower Fritto + Za'atar vg 13
parmesan dusted, roasted sweet pepper dip

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

Crispy Zucchini Chips + Tzatziki vg 12
oregano

Green Falafel vg gf 14
tzatziki, tahini, pickled jalapeño

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton
cup 10 • large bowl 17, shareable



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS - AS READY

each 11 OR 2 for 19

Hummus + Horiatiki Salad olive, tomato, feta vg gf

Hummus + Avocado pumpkin seed, lemon, herb v df gf

Smoked Eggplant + Piquillo Peppers tomato vg

Whipped Feta + Sweet Red Pepper greek htipiti vg gf

SALADS + PROTEIN



Traditional Greek + Feta vg gf 16
tomato, cucumber, onion, olive, vinaigrette

Harvest Farm Salad + Roasted Beets vg gf 17
rainbow quinoa, roasted sweet potato, frisee
golden raisin, sumac vinaigrette

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

ADD grilled shrimp* +11 • chicken +8
steak tips* +11 • salmon* +9

SIDES

Crispy Brussels Sprouts pancetta, garlic vinaigrette gf 9.5

Patatas Bravas crispy yukon potato, brava sauce vg 7.5

French Fries maldon sea salt, signature frie sauce vg gf 7.5

Truffle Fries parmesan dusted, white truffle oil vg gf 9.5

Tomato + Feta Salad chickpea, cucumber, olives vg gf 8.5

Before placing your order, please inform your server if a person in your party has a food allergy.

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. 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.

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



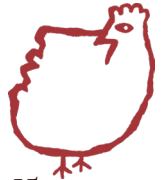
Mediterranean Mixed Grill + Fries 34
chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

Spaghetti Carbonara + Crispy Pancetta* 23
egg yolk, parmesan, chives

Butternut Squash Ravioli + Parmesan 24
sage brown butter

Oven Roasted & Spiced Cauliflower v vg 24
middle eastern spices, zesty pickled mango yogurt

ALL THINGS CHICKEN



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

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

COMBOS

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

Pasta & Salad Combo vg 19
side of house or caesar salad + your choice of pasta;
carbonara or fettucina w/ red sauce

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg 19
san marzano tomatoes, mozzarella, basil

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

Quattro Formaggi vg 23
fontina, mozzarella, ricotta, parmesan, shallot cream sauce

Funghi vg 22
roasted mushrooms, goat cheese, carmelized red onion

Meatballs & Tomato 23
san marzano tomato, mozzarella



La GALLINA

OUR HOUSE BREAD BASKET

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

SMALL PLATES

SHARED DISHES & SERVED AS READY

Spanish-Style Garlic Shrimp + Chorizo* gf 17
guajillo chile, olive oil, fino sherry, butter

Crispy Zucchini Chips + Tzatziki vg 13
oregano

Focaccia + Fresh Buratta vg 15
oven-crisped focaccia, balsamic

Fried Artichoke Hearts + Lemon Aioli vg gf 15

Oven-Baked Feta + Sesame vg 14
sweet & zesty tomato jam, wild honey

Crispy Spanish Octopus + Chili* gf 17
chickpea, arugula, crispy potato

Fried Local Calamari + Parmesan 18
marinara, calabrian chile dip

Baked Italian Meatballs + Parmesan 14
oven-roasted tomato sauce

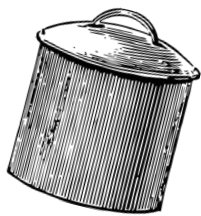
Greek Spinach Pie + Feta vg 14
sautéed spinach, cottage cheese

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

Local Mussels + Garlic Bread* 19
pinot grigio, garlic, parsley

Green Falafel vg gf 14
tzatziki, tahini, pickled jalapeño

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton
cup 10 • large bowl 17, shareable



DIPS + SPREADS

SERVED WITH TOASTED PITA CHIPS - AS READY

each 11 OR 2 for 19

Hummus + Horiatiki Salad olive, tomato, feta vg gf

Hummus + Avocado pumpkin seed, lemon, herb v df gf

Smoked Eggplant + Piquillo Peppers tomato vg

Whipped Feta + Sweet Red Pepper greek htipiti vg gf

SALADS + PROTEIN

Traditional Greek + Feta vg gf 16
tomato, cucumber, onion, olive, vinaigrette

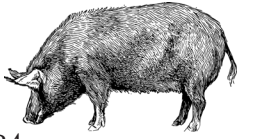
Warm Autumn Farro Salad + Honey Vinaigrette v df gf 16
caramelized apple & pear, radicchio

Harvest Farm Salad + Roasted Beets vg gf 17
rainbow quinoa, roasted sweet potato, frisee
golden raisin, sumac vinaigrette

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

ADD grilled shrimp* +11 • chicken +8
steak tips* +11 • salmon* +9

MAINS, PASTA + MORE



Spanish Fideua + Valencia Seafood Paella* gf 34
fideo noodle, seafood broth, shrimp, mussels, calamari, salmon

Grilled Whole Greek Branzino + Herb Salad* gf 38
mish-mish carrot puree

Homemade Lasagna + Beef Ragù 25
ricotta bechamel, parmesan, mozzarella, rosemary

Spaghetti Carbonara + Crispy Pancetta* 23
egg yolk, parmesan, chives

Butternut Squash Ravioli + Parmesan 24
sage brown butter

Mediterranean Mixed Grill + Fries* 35
chicken & pork souvlaki, balsamic steak tip, greek sausage, chicken wing

12oz Grilled Rib-Eye + Roasted Potatoes* 39
caramelized shabazi onions

Braised Short Rib + Pomegranate gf 34
pomegranate glaze, roasted baby carrot, potato

Oven Roasted & Spiced Cauliflower v vg 24
middle eastern spices, zesty pickled mango yogurt

Farm Burger + Fries* h 21
brioche, manchego, tomato, caramelized onion

ADD avocado +2 • bacon +2



ALL THINGS CHICKEN

Roasted Chicken Wings + Caramelized Onions 16
mediterranean herbs & spices, lemon-chili aioli

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

Oven Roasted Half-Chicken + Crispy Potatoes 29
seared red endive, fig compote

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

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 tomato, mozzarella, basil

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

Quattro Formaggi vg 23
fontina, mozzarella, ricotta, parmesan, shallot cream sauce

Funghi vg 22
roasted mushrooms, goat cheese, caramelized red onion

Meatballs & Tomato 23
san marzano tomato, mozzarella



SIDES

Crispy Brussels Sprouts pancetta, garlic vinaigrette gf 9.5

Patatas Bravas crispy yukon potato, brava sauce vg 7.5

French Fries maldon sea salt, signature frie sauce vg gf 7.5

Truffle Fries parmesan dusted, white truffle oil vg gf 9.5

Tomato + Feta Salad chickpea, cucumber, olives vg gf 8.5

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La GALLINA

SMALL PLATES

SHARED DISHES & SERVED AS READY

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

Fried Artichoke Hearts vg gf 14
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

Traditional Greek Salad + Feta vg gf 16
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



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



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



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

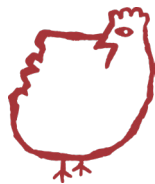
Linguini Alla Limone + Scallops 25
scallop trio, lemon zest, parmesan

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

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

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

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

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

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DULCE·DOLCE·GLYKÓS·TATLI

- Warm Date Brownie vg 10
date molasses, tahini caramel, mascarpone gelato
- Orange Pistachio Cake + Sweetened Greek Yogurt vg 10
burnt orange sauce
- Basque-style Cheesecake vg 10
strawberries
- Nutella Pizza (serves 2+) 14
oven-baked crust, hazelnut nutella, sliced strawberries
- Tiramisu Unraveled (serves 2) vg 16
espresso soaked ladyfingers, rum, mascarpone
cocoa, bittersweet chocolate

GELATO+COLD

2 SCOOPS YOUR CHOICE 12
MAKE IT AFFOGATO +2

- 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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8.17.24