

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

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

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

Crispy Zucchini Chips + Tzatziki vg 12
oregano

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

Baked Italian Meatballs + Parmesan 14
oven-roasted tomato sauce

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 olive, tomato, feta vg gf

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

Smoked Eggplant + Piquillo Peppers tomato gf df

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 16
caramelized apple & pear, radicchio

Harvest Farm Salad + Roasted Beets vg gf df 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 shrimp* +11 • chicken +8
steak tips* +11 • salmon* +9



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



BRUNCH SUNDAY UNTIL 4PM

Avocado Toast + Poached Eggs greek feta, basil vg 18

Toasted Sourdough local jam, almond butter 5 v

Soft Scramble grilled locanico or kofta, pita, smoked eggplant
sumac-parsley salad, lemon-garlic labneh 18

Greek Yogurt Pancakes vg 19

crushed berries, whipped sweetened yogurt, VT maple syrup

Challah Banana Foster's French Toast • limited vg 21

caramelized banana, bourbon maple syrup, pecan crumble, banana cream

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 cotto • 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

Basque Breakfast Pizza 24

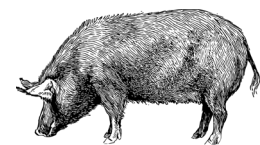
scrambled eggs, roasted piquillos peppers, pancetta, sausage, white sauce

Sides house potatoes 4 • chicken sausage 5 • bacon 4

(2) eggs, your choice 6 • (2) pancakes 8



MAINS, PASTA + MORE



Homemade Lasagna + Beef Ragù 25

ricotta bechamel, parmesan, mozzarella, rosemary

Braised Short Rib + Pomegranate gf df 34

pomegranate glaze, roasted baby carrot, potato

Mediterranean Mixed Grill + Fries 34

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

Butternut Squash Ravioli + Parmesan 24

sage brown butter

Grilled Whole Greek Branzino + Herb Salad* gf df 38

mish-mish carrot puree

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 15

mediterranean herbs & spices, lemon-chili aioli

Oven Roasted Half-Chicken + Crispy Potatoes gf h 29

seared red endive, fig compote

Chicken Souvlaki Skewer + Feta & Tomato Salad h 29

marinated chicken thighs, pita bread, tzatziki, aromatic rice

SIDES

Crispy Brussels Sprouts pancetta, garlic vinaigrette gf df 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.

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

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

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 gf df

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 16
caramelized apple & pear, radicchio

Harvest Farm Salad + Roasted Beets vg gf df 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

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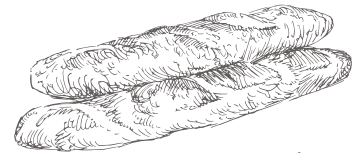
Tomato + Feta Salad chickpea, cucumber, olives vg gf 8.5

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LUNCH HANDHELDS



Farm Tray df 24

3 beef or lamb kofta skewers, smoked eggplant, pita bread, su-
mac-parsley salad, choice of fries or roasted potatoes

Fire Roasted Mediterranean Vegetable + Fries 18
focaccia, piquillos, eggplant, zucchini, basil pesto, hummus

Sourdough Grilled Cheese + Fries 16
white cheddar, manchego, mozzarella, shallot cream

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

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

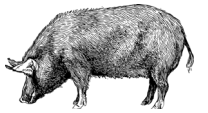
House Burger - 3 Beef Cut Blend + Fries* h 17
2 smashed patties, american cheese, caramelized onion
house sauce • substitute for a impossible patty vg 19

SPLITS

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 + choice of pasta;
carbonara or fettucine w/ red sauce

MAINS, PASTA + MORE



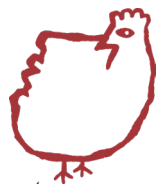
Mediterranean Mixed Grill + Fries 34
chicken & pork souvlaki, balsamic beef tips, greek sausage, wings

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

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



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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 df 17
chickpea, arugula, crispy potato

Fried Local Calamari + Parmesan 18
marinara, calabrian chile dip

Baked Italian Meatballs + Parmesan 14
oven-roasted tomato sauce

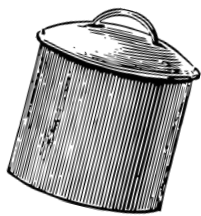
Greek Spinach Pie + Feta vg 14
sautéed spinach, cottage cheese

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

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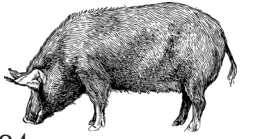
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heirloom tomatoes, olives, cucumber, green-tahini dressing

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

MAINS, PASTA + MORE



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

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

Homemade Lasagna + Beef Ragu 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* gf df 39
caramelized shabazi onions

Braised Short Rib + Pomegranate gf df 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 gf h 29
seared red endive, fig compote

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

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marinated chicken thighs, pita bread, tzatziki, aromatic rice

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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

Classic Rice Pudding 10

sweet cream, cinnamon, side of cherry glaze

Apple Tart a la Villa Sparina 10

caramelized whole apple, vanilla scoop, caramel, buttery tart

Crema Catalan 10

rich citrus custard, caramelized sugar

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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12.1.24