

# 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

**Crispy Zucchini Chips + Tzatziki** vg \$13.50  
oregano 1•2•4•6•8

**Fried Local Calamari + Parmesan** \$18  
marinara, calabrian chile dip 1•2•4•6•8

**Greek Spinach Pie + Feta** vg \$14.50  
sautéed spinach, cottage cheese 1•2•6

**Crispy Cauliflower Fritto + Za'atar** vg \$14  
parmesan dusted, roasted sweet pepper dip 1•2•4•6•8•9

**Green Falafel** vg gf \$14.50  
tzatziki, tahini, pickled jalapeño 1•9

**Moroccan Tomato Soup** vg  
touch of yogurt, herbed crouton 1•6  
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 1•8 vg gf

**Hummus + Avocado** pumpkin seed, lemon, herb 1•8 v df gf

**Smoked Eggplant + Piquillo Peppers** tomato 1•8 gf df

**Whipped Feta + Sweet Red Pepper** greek htipiti 1•8 vg gf

## SALADS + PROTEIN



**Traditional Greek + Feta** vg gf \$17  
tomato, cucumber, onion, olive, vinaigrette •1

**Harvest Farm Salad + Roasted Beets** vg gf df \$18  
rainbow quinoa, roasted sweet potato, frisee  
golden raisin, sumac vinaigrette •5

**Tossed Falafel + Tzatziki + Hummus** vg \$18  
heirloom tomatoes, olives, cucumber, green-tahini dressing 1•9

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

## SIDES

**Crispy Brussels** pancetta, garlic vinaigrette 1•2•4•6•8 gf df \$9.5

**Patatas Bravas** crispy yukon potato, brava 1•2•4•6•8 vg \$7.5

**French Fries** maldon sea salt, signature frie sauce •2 vg gf \$7.5

**Truffle Fries** parmesan dusted, white truffle oil 1•2 vg gf \$9.5

**Tomato + Feta Salad** chickpea, cucumber, olives •1 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

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## LUNCH HANDHELDS



**Farm Tray** df \$24  
3 beef or lamb kofta skewers, smoked eggplant, pita bread  
sumac-parsley salad, choice of fries / roasted potatoes.  
add single skewer + \$4 1•5•6

**Fire Roasted Mediterranean Vegetable + Fries** \$18  
sourdough, piquillos, eggplant, zucchini, basil pesto, hummus 6•9

**Sourdough Grilled Cheese + Fries** \$17  
white cheddar, manchego, mozzarella, shallot cream 1•6

**Prosciutto Toscana + Torn Buffalo Mozzarella + Fries** \$19  
heirloom tomatoes, pesto cream 1•6

**Mediterranean Rubbed Roasted Chicken + Fries** \$19  
hand pulled chicken, avocado, pancetta, tomato, provolone 1•2•6

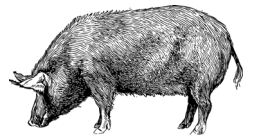
**House Burger - 3 Beef Cut Blend + Fries\*** h \$18  
2 smashed patties, american cheese, caramelized onion 1•2•6  
house sauce • substitute for impossible patty vg \$19  
gluten free bun on request

## SPLITS

**Cup Of Soup + Choice Of Sandwich** g \$19  
roasted chicken + avocado • caprese tartin • tomato soup 1•2•6

**Pasta + Salad Combo** vg \$19  
side of house or caesar salad + choice of pasta;  
carbonara or fettucine w/ red sauce 1•2•3•6

## MAINS, PASTA + MORE



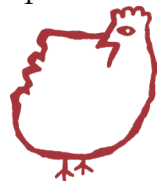
**Spaghetti Carbonara + Crispy Pancetta\*** \$24  
egg yolk, parmesan, chives 1•2•6

**Butternut Squash Ravioli + Parmesan** \$25  
sage brown butter 1•2•6

**Mediterranean Mixed Grill + Fries\*** \$35  
chicken & pork souvlaki, balsamic steak tip, greek sausage 1•6•8

**Oven Roasted & Spiced Cauliflower** v vg \$25  
middle eastern spices, zesty pickled mango yogurt •1

## ALL THINGS CHICKEN



**Crispy Chicken Wings + Caramelized Onions** \$16  
mediterranean herbs & spices, lemon-chili aioli 1•2•4•6•8

**Chicken Milanese + Mozzarella Perline + Fries** h \$29  
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•4•6•8

**Chicken Souvlaki Skewer + Feta & Tomato Salad** h \$29.50  
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6•8

## HEN-CRAFTED PIZZA

### MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

**Margherita** vg \$19.50  
san marzano tomatoes, mozzarella, basil 1•6

**Fig + Prosciutto** \$24.50  
fig jam, prosciutto, arugula, olive oil, parmesan 1•6

**Funghi** vg \$22.50  
roasted mushrooms, goat cheese, caramelized red onion 1•6

**Carne Mista** \$24.50  
pepperoni, italian sausage, bacon, san marzano tomatoes  
mozzarella 1•6

**Mediterranean Spinach + Feta Cheese** vg \$21  
kalamata olive, roasted pepper, red onion, garlic 1•6



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1 Dairy • 2 Eggs • 3 Fish • 4 Crustacean Shellfish • 5 Tree Nuts • 6 Wheat • 7 Peanuts • 8 Soybeans • 9 Sesame

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**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 \$17.50  
guajillo chile, olive oil, fino sherry, butter 1.4

**Crispy Zucchini Chips + Tzatziki** vg \$13.50  
oregano 1.2.4.6.8

**Fried Artichoke Hearts + Lemon Aioli** .2 vg gf \$15.50

**Crispy Spanish Octopus + Chili\*** gf df \$17.50  
chickpea, arugula, crispy potato .3

**Fried Local Calamari + Parmesan** 1.8  
marinara, calabrian chile dip 1.2.4.6.8

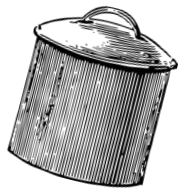
**Greek Spinach Pie + Feta** vg \$14.50  
sautéed spinach, cottage cheese 1.2.6

**Crispy Cauliflower Fritto + Za'atar** vg \$14  
parmesan dusted, roasted sweet pepper dip 1.2.4.6.8.9

**Local Mussels + Garlic Bread\*** \$19  
pinot grigio, garlic, parsley 1.4.6

**Green Falafel** vg gf \$14.50  
tzatziki, tahini, pickled jalapeño 1.9

**Moroccan Tomato Soup** vg  
touch of yogurt, herbed crouton 1.6  
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 1.8 vg gf

**Hummus + Avocado** pumpkin seed, lemon, herb 1.8 v df gf

**Smoked Eggplant + Piquillo Peppers** tomato 1.8 gf df

**Whipped Feta + Sweet Red Pepper** greek htipiti 1.8 vg gf

## SALADS + PROTEIN



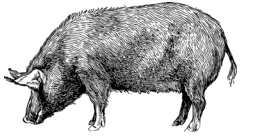
**Traditional Greek + Feta** vg gf \$17  
tomato, cucumber, onion, olive, vinaigrette .1

**Harvest Farm Salad + Roasted Beets** vg gf df \$18  
rainbow quinoa, roasted sweet potato, frisee  
golden raisin, sumac vinaigrette .5

**Tossed Falafel + Tzatziki + Hummus** vg \$18  
heirloom tomatoes, olives, cucumber, green-tahini dressing 1.9

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

## MAINS, PASTA + MORE



**Pan-Seared Salmon + Herb Salad\*** gf df \$29.50  
mish-mish carrot puree 1.3

**Spaghetti Carbonara + Crispy Pancetta\*** \$24  
egg yolk, parmesan, chives 1.2.6

**Bolognese + Three Meat Ragu** \$27  
pappardelle, house-made tomato sauce, ricotta 1.2.6

**Butternut Squash Ravioli + Parmesan** \$25  
sage brown butter 1.2.6

**Mediterranean Mixed Grill + Fries\*** \$35  
chicken & pork souvlaki, balsamic steak tip, greek sausage 1.6.8

**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 \$25  
middle eastern spices, zesty pickled mango yogurt .1

**Farm Burger + Fries\*** h \$22  
brioche, manchego, tomato, caramelized onion 1.2.6

**ADD** avocado +2 • bacon +2



## ALL THINGS CHICKEN

**Crispy Chicken Wings + Caramelized Onions** \$16  
mediterranean herbs & spices, lemon-chili aioli 1.2.4.6.8

**Popcorn Chicken + Hot Chili + Honey Glazed** h \$14.50  
labneh ranch dip 1.2.4.6.8

**Chicken Milanese + Mozzarella Perline + Fries** h \$29  
breaded chicken cutlet, arugula, cherry tomato, sea salt 1.2.4.6.8

**Chicken Souvlaki Skewer + Feta & Tomato Salad** h \$29.50  
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1.6.8

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**Fig + Prosciutto** \$24.50  
fig jam, prosciutto, arugula, olive oil, parmesan 1.6

**Funghi** vg \$22.50  
roasted mushrooms, goat cheese, caramelized red onion 1.6

**Carne Mista** \$24.50  
pepperoni, italian sausage, bacon, san marzano tomatoes  
mozzarella 1.6

**Mediterranean Spinach + Feta Cheese** vg \$21  
kalamata olive, roasted pepper, red onion, garlic 1.6

## SIDES

**Crispy Brussels** pancetta, garlic vinaigrette 1.2.4.6.8 gf df \$9.5

**Patatas Bravas** crispy yukon potato, brava 1.2.4.6.8 vg \$7.5

**French Fries** maldon sea salt, signature frie sauce .2 vg gf \$7.5

**Truffle Fries** parmesan dusted, white truffle oil 1.2 vg gf \$9.5

**Tomato + Feta Salad** chickpea, cucumber, olives .1 vg gf \$8.5

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**Greek Spinach Pie + Feta** vg \$14.50  
sautéed spinach, cottage cheese 1•2•6

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**Green Falafel** vg gf \$14.50  
tzatziki, tahini, pickled jalapeño 1•9



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**Hummus + Avocado** pumpkin seed, lemon, herb 1•8 v df gf

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pepperoni, italian sausage, bacon, san marzano tomatoes  
mozzarella 1•6

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kalamata olive, roasted pepper, red onion, garlic 1•6



## BRUNCH SUNDAY UNTIL 4PM

**Avocado Toast + Poached Eggs** greek feta, basil 1•2•6 vg \$19

**Toasted Sourdough** local jam, almond butter 5•6 \$5 v

**Soft Scramble** grilled locanico or kofta, pita, smoked eggplant  
sumac-parsley salad, lemon-garlic labneh 1•2•5•6 \$18

**Greek Yogurt Pancakes** vg \$19  
crushed berries, whipped sweetened yogurt, VT maple syrup 1•2•6

**Challah Banana Foster's French Toast** • limited vg \$22  
caramelized banana, bourbon maple syrup, pecan crumble 1•2•5•6

**Shakshuka - Istanbul Style** \$23  
eggs, feta, roasted tomatoes, sweet peppers, onions 1•2•6

**Eggs + Smoked Brisket Potato Hash + Avocado** \$24  
creamy harissa, oven-roasted vine tomatoes •2

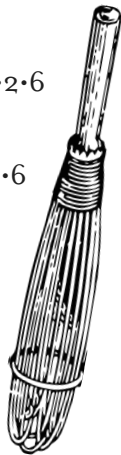
**Eggs Benedict** \$21  
choice of; prosciutto cotto • short rib • roasted vegetables  
with house potatoes, aleppo hollandaise 1•2•6

**Steak + Eggs - Balsamic Glazed Beef Tips** \$25  
2 eggs any style, smashed home fries, toasted sourdough 2•6

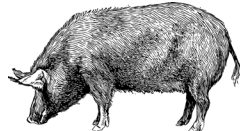
**Catalan Breakfast Pizza** \$24  
spanish chorizo, egg, potatoes, roasted peppers, smoked paprika 1•2•6

**Basque Breakfast Pizza** \$24  
scrambled eggs, roasted piquillos pepper, pancetta, sausage 1•2•6

**Sides** house potatoes \$4 • chicken sausage \$5 • bacon \$4  
(2) eggs, your choice \$6 • (2) pancakes \$8



## MAINS, PASTA + MORE



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mish-mish carrot puree 1•3

**Bolognese + Three Meat Ragu** \$27  
pappardelle, house-made tomato sauce, ricotta 1•2•6

**Butternut Squash Ravioli + Parmesan** \$25  
sage brown butter 1•2•6

**Mediterranean Mixed Grill + Fries\*** \$35  
chicken & pork souvlaki, balsamic steak tip, greek sausage 1•6•8

**Braised Short Rib + Pomegranate** gf df \$34  
pomegranate glaze, roasted baby carrot, potato

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brioche, manchego, tomato, caramelized onion 1•2•6

**ADD** avocado +2 • bacon +2

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# DULCE·DOLCE·GLYKÓS·TATLI

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## Warm Date Brownie \$11

date molasses, tahini caramel, mascarpone gelato 1·2·6·9 vg

## Orange Pistachio Cake + Sweetened Greek Yogurt \$11

burnt orange sauce 1·2·5 vg

## Crema Catalan \$11

rich citrus custard, caramelized sugar 1·2

## Apple Tart a la Villa Sparina \$11

caramelized apple, vanilla scoop, caramel 1·2·6

## Tiramisu Unraveled (serves 2) \$16

espresso soaked ladyfingers, rum, mascarpone  
cocoa, bittersweet chocolate 1·2·6 vg

## GELATO+COLD

2 SCOOPS YOUR CHOICE \$12

MAKE IT AFFOGATO +\$2

### Fig-Ricotta

fresh ricotta, fig jam 1·2 vg gf

Espresso 1·2 vg gf

### Nocciola

imported italian hazelnuts 1·2·5 vg gf

### Fior Di Panna

local heavy cream 1·2 vg gf

Lemon Sorbetto vg gf

Wildberry Sorbetto vg gf

## HOT

Espresso 4

Cappuccino 5

Caffe Latte 5

Green Tea 5

Herbal Tea 5

Black Tea 5

oat milk +.50

almond milk +.50

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