

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 \$13.5
oregano 1•2•4•6•8

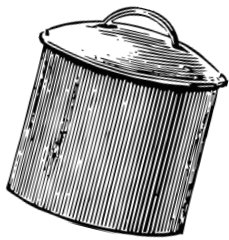
Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chile dip 1•2•4•6•8

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1•2•6

Greek Green Falafel + Tzatziki vg gf \$14.5
tahini, pickled jalapeño 1•9

Patatas Bravas
crispy yukon potato, bravas sauce 2•6 vg \$12

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton 1•6
cup \$9 • large bowl, shareable \$16



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS .6

each \$11 or 2 for \$18

Hummus + Horiatiki Salad olive, tomato, feta 1•9 vg

Hummus + Avocado pumpkin seed, lemon, herb .9 v df

Whipped Feta + Sweet Red Pepper greek htipiti .1 vg

SALADS + PROTEIN

Traditional Greek + Feta vg gf \$16
tomato, cucumber, onion, olive .1

Mykonos Salad + Feta \$17
romaine, tomato, cucumber, chickpea,
olive, red onion, greek dressing .1

Caesar Salad + Parmesan \$16
romaine, croutons 1•2•3.6

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

Roasted Beet + Whipped Goat Cheese vg \$17
castelfranco lettuce, citrus, balsamic 1

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$9



SIDES

Roasted Brussels crispy pancetta, pomegranate molasses .1 df \$9

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

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

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

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

A 3% Kitchen Appreciation Fee is distributed only to hourly kitchen employees.
If you would like this fee removed, please let your server know. Thank you!

LUNCH

HANDHELDS

ADD CUP OF SOUP +\$6



Fire Roasted Vegetable + Fries vg gf \$18
piquillos, eggplant, zucchini, basil pesto, hummus 1.6•9

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

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

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

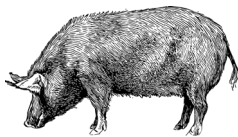
Gyro + Fries \$19
chicken, beef, or lamb 1•6 • falafel vegetarian option 1.6.9 \$17

Crispy Chicken Parm + Fries \$18
marinara, mozzarella, parmesan, basil 1•2.6

Farm Smash Burger + Fries* \$18
2 smashed patties, manchego, arugula, tomato jam 1•2•6

ADD avocado +\$2 • bacon \$2

MAINS, PASTA + MORE



Farm Tray df \$24
3 beef / lamb kofta skewers, tzatziki, pita bread
sumac-parsley salad, choice of fries or horiatiki salad 1•5•6

Gemelli + Spicy Chicken Sausage \$26
kale, delicata squash, kale pesto + breadcrumbs 1•6

Gnocchi A La Caprese + Mozzarella \$25
ricotta gnocchi, heirloom tomato, basil 1•2•6

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef / lamb kofta, steak tips, greek sausage 1•6•8

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) **9** \$19.5
calabrian chili, gorgonzola dolce 1•2

Chicken Milanese + Mozzarella Perline + Fries h \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•6

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6

HEN-CRAFTED PIZZA

MADE WITH OUR 130 YEAR-OLD SOURDOUGH STARTER

Margherita vg \$19.5
san marzano tomatoes, mozzarella, basil 1•6
ADD pepperoni +\$3.5



Fig + Prosciutto \$24.5
fig jam, prosciutto, arugula, olive oil, parmesan 1•6

Funghi vg \$22.5
roasted mushrooms, goat cheese, caramelized red onion 1•6

Spicy Chicken + Hot Honey \$23
chicken sausage, marinara, piquillo pepper, mozzarella, arugula 1•6

Spinach + Artichoke vg \$21
cream cheese, mozzarella, parmesean, calabrian chili 1•6

Before placing your order, please inform your server if a person in your party has a food allergy. Some items may experience unintentional cross contact.

gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

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

La GALLINA

OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough vg \$4.5
shaved parmesan, greek cold-pressed olive oil 1•6

Cheesy Garlic Bread vg \$9
green garlic butter, mozzarella, parmesan, marinara 1•6

SMALL PLATES

SHARED DISHES & SERVED AS READY

Crispy Zucchini Chips + Tzatziki vg \$13.5
oregano 1•2•6•8

Warm Spinach Artichoke Dip + Mozzarella vg \$15
cream cheese, parmesan 1•6

Crispy Spanish Octopus + Aleppo* \$17.5
olive, orange, castelfranco 1•3•5

Greek Chicken Meatballs df \$15
potato-garlic puree, pickled grapes, radicchio 1•6

Patatas Bravas df gf vg \$14
crispy yukon potato, bravas sauce 2

Whipped Ricotta + Honey vg \$12
hen-crafted sourdough, vin cotto •1

Nonna's Meatballs + Parmesan \$15
pork + beef meatballs, marinara, basil 1•2•6

Gambas al Ajillo + Chorizo* gf \$17
shrimp, garlic, piquillo pepper 4•6

Strawberry + Burrata vg \$18
balsamic, basil, sourdough crisp 1•6

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

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1•2•6

Greek Green Falafel + Tzatziki vg gf \$14.5
tahini, pickled jalapeño 1•9

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton 1•6
cup \$9 • large bowl, shareable \$16

DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS •6
each \$11 or 2 for \$18

Hummus + Horiatiki Salad olive, tomato, feta 1•9 vg

Hummus + Avocado pumpkin seed, lemon, herb •9 v df

Whipped Feta + Sweet Red Pepper greek htipiti •1 vg

SALADS+PROTEIN

Traditional Greek + Feta vg gf \$16
tomato, cucumber, onion, olive, vinaigrette 1

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

Roasted Beet + Whipped Goat Cheese vg \$17
castelfranco lettuce, citrus, balsamic 1

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$9

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MAINS, PASTA + MORE



Pan-Seared Salmon + Romesco* gf \$31
asparagus, rice, herb salad 1•3•5

Slow Braised Short Rib + Barolo Jus \$36
potato gnocchi, gorgonzola fonduta 1•2•6

Skirt Steak + Fries* gf df \$34
watercress salad, green harissa, pickled pepper

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef + lamb kofta, steak tip, greek sausage 1•6

Spaghetti Bolognese + Whipped Ricotta \$27
beef + pork ragu, san marzano tomato 1•6

Butternut Tortellacci + Hazelnuts vg \$26
butternut squash puree, amaretti, brown butter 1•2•6

Gemelli + Spicy Chicken Sausage \$26
kale, delicata squash, kale pesto + breadcrumbs 1•6

Mushroom Risotto + Truffle gf \$26
arborio rice, roasted mushrooms, triple cream cheese, chives 1

Farm Smash Burger + Fries* \$22
2 patties, manchego, arugula, tomato jam 1•2•6

ADD avocado + \$2 • bacon + \$2

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) 9 \$19
calabrian chili, gorgonzola dolce 1•2

Popcorn Chicken + Hot Chili + Honey Glazed h \$14.5
labneh ranch dip 1•2•6

Crispy Chicken Parm + Bucatini h \$29
fresh mozzarella, crushed san marzano tomatoes 1•2•6

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6

Chicken Milanese + Mozzarella Perline + Fries h \$29.5
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DULCE·DOLCE·GLYKÓS·TATLI

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

Lemon Lemon Panna Cotta \$12

more lemon. berries. streusel 1.2 vg gf

Burnt Basque Cheesecake \$12

vanilla gelato. luxardo cherry 1.2.6

Tiramisu Unraveled (serves 2) \$16

espresso soaked ladyfingers. rum. mascarpone
cocoa. bittersweet chocolate 1.2.6 vg gf

GELATO

2 SCOOPS \$12 MAKE IT AFFOGATO +\$2

Pistachio 1.2.5 vg gf

Espresso + Mascarpone 1.2 vg gf

Chocolate + Hazelnut 1.2.5 vg gf

Vanilla 1.2 vg gf

Lemon Sorbetto vg gf

Blood Orange 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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