


La GALLINA

LUNCH

 **All-In Feature** \$19
creative, authentic, lunch special; includes side salad, iced tea or soda.
one price, fully satisfying.

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 \$14
oregano 1.2.4.6.8

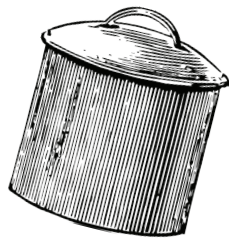
Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chile dip 1.2.4.6.8

Greek Spinach Pie + Feta vg \$15
sautéed spinach, cottage cheese 1.2.6

Greek Green Falafel + Tzatziki vg gf \$15
tahini, pickled jalapeño 1.9

Patatas Bravas
crispy yukon potato, bravas sauce 2.6 vg \$12

Moroccan Tomato Soup + Yogurt vg
herbed crouton 1.6
cup \$10 . 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 \$17
tomato, cucumber, onion, olive 1

Mykonos Salad + Feta \$17.5
romaine, tomato, cucumber, chickpea
olive, red onion, greek dressing 1

Caesar Salad + Parmesan \$16.5
romaine, croutons 1.2.3.6

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

Mediterranean Market Salad gf \$18.5
local lettuces, avocado, tomato, egg, gorgonzola, pancetta
lemon-oregano vinaigrette 1.2.5

ADD shrimp, 4^{ca}* +\$11 chicken (5^{oz}) +\$7.5
steak tips* (5^{oz}) +\$12 salmon* (4^{oz}) +\$9.5

SIDES

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!

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 .

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

HANDHELDS

ADD CUP OF SOUP +\$6



Fire Roasted Vegetable + Fries vg \$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

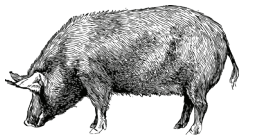
Gyro + Fries \$19
chicken, beef, or lamb 1.6 . falafel vegetarian option 1.6.9 \$17

Crispy Chicken Parm + Fries \$18
marinara, mozzarella, parmesan, basil 1.2.6

French Onion Burger + Fries* \$22
caramelized onion, gruyere + parmesan crisp, black pepper aioli 1.2.6

ADD avocado +\$2 . bacon +\$2

MAINS, PASTA + MORE



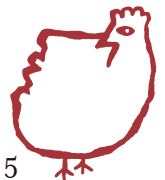
Farm Tray df \$24
3 beef-lamb kofta skewers, tzatziki, pita bread
sumac-parsley, choice of fries or horiatiki salad 1.5.6

Pan-Seared Salmon + Romesco* gf \$31.5
asparagus, rice, herb salad 1.3.5

Gnocchi + Spring Pesto \$26
kale + pumpkin seed pesto, parmesan crisps 1.2.6

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef-lamb kofta, steak tips, greek sausage 1.6.8

ALL THINGS CHICKEN



Greek Chicken Meatballs + Radicchio \$15.5
potato-garlic puree, pickled grapes 1.6

Chicken Milanese + Mozzarella Perline + Fries \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1.2.6

Chicken Souvlaki Skewer + Feta & Tomato Salad \$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

Primavera vg \$23
salsa verde, zucchini, mozzarella, arugula, basil 1.6

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 \$14
oregano 1.2.6.8



Warm Spinach Artichoke Dip + Mozzarella vg \$15.5
cream cheese, parmesan 1.6

Spanish Octopus + Aleppo* \$18
confit potato, olive, smoked paprika 3

Maine Mussels + Fine Herbs \$21
crème fraîche, tomato 1.4.6

Warm Marinated Olives + Vermouth \$8
cara cara orange peel, garlic, rosemary, thyme

Greek Spinach Pie + Feta vg \$15
sautéed spinach, cottage cheese 1.2.6

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

Whipped Ricotta + Rhubarb vg \$12
hen-crafted sourdough, red wine-rhubarb compote 1.6

Nonna's Meatballs + Parmesan \$15.5
pork + beef meatballs, marinara, basil 1.2.6

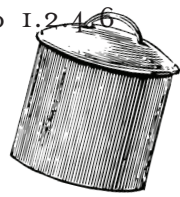
Spanish-Style Garlic Shrimp + Chorizo* \$17.5
piquillo pepper 4.6

Crispy Cauliflower + Curried Yogurt vg \$14.5
pomegranate, pistachio, herbs 1.2.5.6

Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chili dip 1.2.4.6

Greek Green Falafel + Tzatziki vg gf \$15
tahini, pickled jalapeño 1.9

Moroccan Tomato Soup + Yogurt vg
herbed crouton 1.6
cup \$10 . large bowl, shareable \$16



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS

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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 \$17
tomato, cucumber, onion, olive, vinaigrette 1



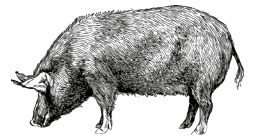
Tossed Falafel + Tzatziki + Hummus vg gf \$18.5
heirloom tomatoes, olives, cucumber, green tahini dressing 1.9

Mediterranean Market Salad gf \$18.5
local lettuces, avocado, tomato, egg, gorgonzola, pancetta
lemon-oregano vinaigrette 1.2.5

ADD shrimp, 4^{ca}* +\$11 chicken (5^{oz}) +\$7.5
steak tips* (5^{oz}) +\$12 salmon* (4^{oz}) +\$9.5

DINNER

MAINS, PASTA + MORE



Pan-Seared Salmon + Romesco* gf df \$31.5
asparagus, rice, herb salad 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 \$27
butternut squash puree, amaretti, brown butter 1.5.6

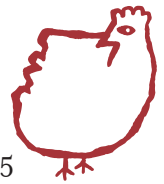
Gnocchi + Spring Pesto \$26
kale + pumpkin seed pesto, parmesan crisps 1.2.6

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

French Onion Burger + Fries* \$22
caramelized onion, gruyere + parmesan crisp, black pepper aioli 1.2.6

ADD avocado +\$2 . bacon +\$2

ALL THINGS CHICKEN



Greek Chicken Meatballs + Radicchio \$15.5
potato-garlic puree, pickled grapes 1.6

Popcorn Chicken + Hot Chili + Honey Glazed \$14
labneh ranch dip 1.2.6

Chicken Souvlaki Skewer + Feta & Tomato Salad \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1.6

Chicken Milanese + Mozzarella Perline + Fries \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1.2.6

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Funghi vg \$22.5
roasted mushrooms, goat cheese, caramelized red onion 1.2.6

Spicy Chicken + Hot Honey \$23
chicken sausage, piquillo pepper, mozzarella, arugula 1.6

Carbonara \$24
pancetta, mozzarella, chives, egg 1.2.6

Primavera vg \$23
salsa verde, zucchini, mozzarella, arugula, basil 1.6

SIDES

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

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

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La GALLINA

on draft 🍷

BUBS

Prosecco 🍷
Cava

Silterra DOC *Extra Dry* IT glera . stonefruit. acacia flower
Kila catalonia SP 2021 macabeo+ MV mineral. citrus blossom. brioche

WHITE

Pinot Grigio 🍷
Sauvignon Blanc
Sauvignon Blanc
Grecanico +
Assyrtiko
Albarino
Chardonnay
Chardonnay

Gazerra sicilia IGT IT 2024 organic. lemon. sincere
Paul Buisse touraine FR 2023 elegant. clean. sancerre-like
Sea Pearl marlborough NZ 2021 grapefruit. lime zest
Planeta sicilia DOC IT 2024 aromatic, juicy, refreshing
Alexakis crete GR 2024 lemon zest. savory. coastal
Senda Verde rias baixas SP 2021 dry. tropical. citrusy
Altugnac Les Turitelles languedoc FR 2023 creamy. orchard fruit
Iconoclast russian river + CA 2023 subtle oak. apple blossom

ROSE

Syrah 🍷

Alileo Rosato Bronzato sicilia SI 2023 coastal. clean. savory. dry

RED

Barbera
Pinot Noir
Pinot Noir
Tempranillo
Sangiovese
Cabernet Sauvignon
Cabernet Sauvignon

Villa Sparina piedmont IT 2023 red fruit. black pepper. dry herbs
Souverain CA 2023 dry raspberry. light oak. pretty
Chemistry oregon/california US 2022 ripe. aromatic. super-friendly
Marques de Caceres rioja CRIANZA SP 2020 super-likeable. modern
Caparzo tuscanly IT 2023 juicy. earth. savory
Villa des Anges languedoc FR 2021 smooth. modern. polished
Austin paso robles CA MV vanilla. black fruit. smoke

GL. BTL

12 44
14 51
14 51
13 47
15 54
14 51
15 54
12 44
13 47
16 58
14 51
12 44
13 47
16 58
13 47
11 41
13 47
17 62

HAPPY HOUR

MONDAY - FRIDAY

3-5pm
Bar & Lounge

1/2 off

- Margherita Pizza
- Zucchini Chips
- Patatas Bravas
- Cheesy Garlic Bread

...and more!

BEER

DRAFT

Peroni lager. IT 8
Allagash belgian white. ME 9
Ipswich oatmeal stout. MA 10
Switchback ale. VT 8
Fiddlehead hazy ipa. VT 10

BOTTLES

Estrella pilsner lager. SP 8
Mythos pale lager. GR 8
Miller High Life lager. WI 7

AGAVE

Ruby Margarita
blanco tequila
black-raspberry
sweet vermouth
citrus
Tahona
bahnez mezcal
watermelon agua fresca
sweet vermouth
simple

Santorini
blanco tequila
strawberry. skins
lime

COCKTAILS

\$15

REFRESHING

Kokomo
watershed bourbon
coconut cream
pineapple. calamansi
pebble ice

Of Corsica
watershed bourbon
mandarine. lemon
ginger syrup

go FIGure
gin. elderflower
fig syrup
citrus

REQUESTED

Espresso Martini
creamy
or
classic

Montego Bay
meili vodka
lychee puree
bauchant orange
simple

Spring Mule
vanilla vodka
peach. aperol
ginger beer

SPIRITOUS

Newgroni
citadelle gin
nardini chinato
vermouth

Inside Job
watershed bourbon
maraschino. ango
boomsma. cherry ice

Dirty Topic
meili vodka
cornichon
olive brine

SPRITZY \$14

Spritz-ecco
prosecco + choice of;
calamansi, lychee or strawberry

Purple Reign
wild hibiscus. prosecco

Italia
aperol. prosecco

Hugo
elderflower. mint
prosecco

ZERO° \$12

Muy Suave
free spirit tequila
prickly pear puree
grapefruit. lemon

Elegante
free spirit tequila
passionfruit
orange. lime. agave

Milano
"aperol". hibiscus
vernay sparkling

Blackberry Burlesque
ginger beer
blackberry
mint

Freckle Juice
hibiscus
prickly pear puree
vanilla syrup. tonic

Zinger
three cents greek
pineapple soda
orange, pomegranate

FRESCA

SANGRIA

Both red and white offer summer fruit, spanish wines, touch of vermouth, brandy, finished with a spritz.
(hint- there are (4+) glasses in a pitcher!)

BLANCO · ROJO

GLS \$16 • PITCHER \$55

SAN PELLEGRINO SODAS \$5

Grapefruit. Limonata
Blood Orange

ZERO BEER \$7°

Athletic Golden Lager CT Athletic Hazy IPA CT

SAN BENEDETTO

BOTTLED WATER 33oz \$8

Still • Sparkling