

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 \$14
oregano 1.2.4.6.8

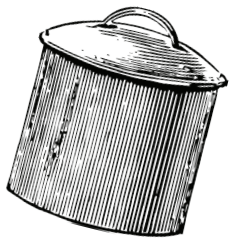
Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chile dip 1.2.4.6.8

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

Gazpacho + Summer Fruits vg \$9.50
flavors rotate throughout the season



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS .6

each \$11 or 2 for \$19

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 fry 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

LUNCH

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 + Buffalo Mozzarella + Fries \$19
heirloom tomatoes, pesto cream 1.6

Mediterranean Roasted Chicken + Fries \$19
pulled chicken, avocado, pancetta, tomato, provolone 1.2.6

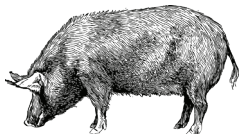
Gyro + Fries \$19
chicken, beef, or lamb 1.6 falafel vegetarian option 1.6.9 \$17

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



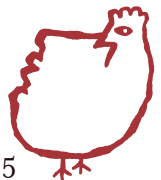
Farm Tray \$24
3 beef-lamb kofta skewers, tzatziki, pita bread
sumac-parsley, choice of fries or horiatiki salad 1.5.6

Pan-Seared Salmon + Sardinian Couscous* \$31.5
grilled corn, zucchini, tomato sugo, smoked paprika 3.6

Gnocchi + Summer Pesto \$26
kale + pumpkin seed pesto, parmesan crisps 1.2.6.8

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

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

Baked Feta + Fig vg \$15.5
hen-crafted sourdough, tomato, olive oil, basil 1.6

Spanish Octopus + Aleppo* \$18
marcona almond, tomato vinaigrette, arugula 1.3.5

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

Warm Marinated Olives + Vermouth v df gf \$8
cara cara orange peel, rosemary, thyme

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

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 + Strawberry vg \$12
hen-crafted sourdough, basil, sea salt, olive oil 1.6

Salmon Stuffed Piquillo Peppers + Tzatziki* \$16
herb salad, aleppo 1.2.3.6

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

Gazpacho + Summer Fruits vg \$9.50
flavors rotate throughout the season

DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS

each \$11 (or) 2 for \$19

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

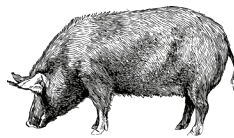
Tossed Falafel + Tzatziki + Hummus vg gf \$18.5
heirloom tomatoes, olives, cucumber, green tahini dressing 1.9

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

ADD shrimp, 4^{ea}* +\$11 chicken (5^{oz}) +\$7.5
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DINNER

MAINS, PASTA + MORE



Pan-Seared Salmon + Sardinian Couscous* \$31.5
grilled corn, zucchini, tomato sugo, smoked paprika 3.6

Sirloin Steak Frites + Harissa* gf df \$36
petite salad, pickled pepper 8

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef + lamb kofta, steak tip, greek sausage 1.2.6.8

Rigatoni + Chicken Sausage \$27
calabrian chili, heirloom tomato, arugula pesto, parmesan 1.6

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

Risotto Fruitti di Mare vg \$29
shrimp, calamari, preserved lemon, english peas 1.4

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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BRUNCH

Avocado Toast + Poached Eggs vg \$19

tomato, feta, basil 1•2•6

Soft Scramble \$18

grilled locanico or kofta, pita, green harissa
sumac-parsley salad, lemon-garlic labneh 1•2•5•6

Greek Yogurt - Baklava Waffle vg \$19

candied pistachios, chamomile honey, phyllo 1•2•6

Eggs Benedict \$21

choice of; prosciutto cotto • short rib • avocado + tomato
with house potatoes, aleppo hollandaise 1•2•6

Chicken + Waffle \$25

greek yogurt waffle, crispy chicken breast, aleppo hollandaise
harissa honey, za'atar 1•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 potatoes \$4 • bacon \$4 • (2) eggs \$5

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7 Peanuts • 8 Soybeans • 9 Sesame

