

# GALLOW GREEN

## 1ST COURSE

Ellsworth Cheddar Cheese Curds

*Lightly breaded and fried, served with piquillo & green tomato sauces*

Calamari

*Lightly dusted and seasoned then fried, served with marinara & tartar sauces*

French Fries

*Hand cut fries, double cooked and dusted with our McKittrick spices*

## 2ND COURSE

Buddha Bowl VEGAN

*A beautifully balanced combination of bulgur, avocado, mint, watermelon radish, red quinoa, sweet and sour shallots, kale, croutons with vegan cheese*

Gallow Green Salad VEGAN

*Yellow wax beans, lacinato kale, haricot verts, baby spinach, red chilies, black & white sesame seeds, nigella seeds, sesame oil*

Grilled Scottish Salmon

*Charred lemon, Bibb lettuce, sweet peppers, cucumbers, watermelon radishes, green beans, yellow wax beans, cava rose vinegar, extra virgin olive oil, creamy tahini, basil*

Cheeseburger

*DeBragga hanger & brisket blend topped with organic American cheese, lettuce, tomatoes, onions, homemade pickles, and bacon marmalade served on a potato roll*

Nashville Hot Chick

*Pounded, breaded and deep fried chicken breast, smothered in spicy sauce with coleslaw and pickles on a brioche bun*

Cajun Salmon Sandwich

*Louisiana spiced Scottish salmon with lettuce and tomato on a brioche bun*

Vegan Burger

*Balsamic braised Portobello mushrooms, Beyond Burger with harissa mayo, lettuce and tomatoes on a gluten free bun*

Sonora Style Hot Dog

*Bacon wrapped frank in a bolillo bun topped with refried beans, avocado, pico de gallo, onions and crema*

## 3RD COURSE

Sorbet & Ice Cream

## SLEEP NO MORE

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