

## Small plates

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### \*Chris' Brussels sprouts...\$12

Honey balsamic, Nueske's thick bacon

### Great balls of fire, aka, fried cheese...\$10

Crystal gastrique, buttermilk ranch

### Crispy cornmeal fried green tomatoes...\$8

Creole buttermilk dipping sauce

### Pimento Cheese and Pickles...\$8

Garlic butter crostini, house made pickles

### \*Steak fries...\$16

Petite ribeye, pimento cheese "wiz", Nueske's bacon, Parmesan, scallions

## Salads

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### House salad...\$10

Mixed lettuce, tomato, pickled onions, egg, bacon, pimento cheese crouton, pickled okra, carrot, ranch, or house vinaigrette

### LA Caesar salad...\$8

Crisp romaine, Grande' Parmesan, Gather's signature Caesar dressing, roasted garlic butter croutons

### Blackened steak "wedge"...\$18

Blackened petite ribeye, half head of romaine, ranch, bacon, egg, tomato, onion, blue cheese crumbles, and croutons

## Swimming

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### \*Grilled shrimp risotto...\$26

Shrimp and sausage "jambalaya" risotto topped with grilled shrimp and served with garlic green beans

### Shrimp and grits...\$24

Smoked pork belly tomato gravy, Conecuh and Andouille sausage, gather made pimento cheese grits

### Gather the Nets...\$Market Price

Daily fish selection with accompanying sides and garnishes

## \*Sides

House cut fries...\$4      Gather sweet potatoes...\$6

Gather mashed potatoes...\$5      Pimento grits...\$5

Conecuh creamed corn...\$6      Garlic green beans...\$5

Brown butter cabbage...\$5      Grilled asparagus...\$6

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**\*Gluten Free**

**~NO SUBSTITUTIONS PLEASE~**

\*\* An automatic 20% gratuity may be added to parties of 6 or more people\*\*

Hours of operation:  
Tuesday - Saturday 4pm to 9pm  
111 W Nashville Ave  
Atmore, AL 36502



## Surface and Sky

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### \*Cherry smoked duck breast...\$29

Gather mashed potatoes, grilled asparagus, blueberry BBQ, goat cheese

### Blackened chicken pasta...\$23

Blackened chicken breast over southern Alfredo and pappardelle with crusty bread

### Chicken Parmesan...\$23

Parmesan and herb crusted chicken breast with house made red sauce served with pappardelle and crusty bread

### Big momma's un-smashed burger... \$16

Pimento, BBQ, crispy jalapeños, pickles, Nueske's pork belly, fries

### \*Cattleman's pie...\$24

Slow cooked beef, peas, onions, garlic, veal demi, all topped with gather mashed potatoes and baked golden

### The Train wreck...\$36

Twin filets of beef, Nueske's pork belly, fried green tomatoes, pimento grits, Conecuh crab sauce, fried egg

### Tournedos...\$34

Twin filets of beef, Gather mashed potatoes, grilled asparagus, port wine and rosemary demi

### Shipwreck...\$38

Twin fillets of beef, Conecuh creamed corn, crab cakes, green beans, shrimp sauce

### \*Heritage Pepsi pork chop...\$32

Bacon caramel sweet potatoes, brown butter cabbage, and a maple and sweet pepper gastrique

### \*Gather's signature ribeye...\$45

Gather mashed potatoes, house made Worcestershire... aka *whoosh*

## Something Extra

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### \*Hot skillet of Honey B's cornbread and seasoned butter...\$6

Crusty French bread, seasoned butter, olive oil, chives...\$4

### \*Petite filet mignon...\$14

~ There is a \$4 charge for shared plates~

~ There is a \$15 cake cutting fee~

~ There is a \$10 wine cork fee~

Telephone: (251)303-8080  
Like us on Facebook  
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