Small plates

*Chris' Brussels sprouts...\$12

Honey balsamic, Nueske's thick bacon

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

Crystal gastrique, buttermilk ranch

Cornmeal fried green tomato stack...\$12

Pimento cheese, crawfish remoulade, chives

Hillbilly hummus flatbread...\$10

Black eyed pea hummus, tomato, goat cheese, onion, olive oil, sea salt

Flash fried calamari...\$14

Jalapeño-green goddess dipping sauce, lemon

*Steak fries \$18

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

Hot crawfish and pimento cheese dip...\$14

Gooey pimento cheese, crawfish, Creole-garlic butter crostinis

*Barbacoa Street tacos...\$12

Braised beef, jalapeño-pickled onion slaw, cilantro, queso fresco, lime

Salads

*Garden salad...\$9

Mixed lettuce, tomato, cucumber, carrot, ranch, or house vinaigrette

LA Caesar salad...\$10

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

*Heart of romaine wedge...\$12

Half head of romaine, ranch, bacon, egg, tomato, onion, blue cheese crumbles, and croutons

Swimming and Semolina

Shrimp pasta bowl...\$24

Sweet corn-ginger-bacon broth, vegetables, cilantro, fried egg linguine

Grilled Chicken Pasta...\$23

Tasso, creamy tomato jus, roasted garlic, herbs, parmesan, linguine

Seared Sea Scallops...\$37

Sweet corn purée, local beans, fresh tomato vinaigrette, fried squash

*Grilled Mahi...\$30

Sautéed vegetables, local beans, lemon and crab butter sauce

"Pan fried" Red Fish...\$36

Pimento grits, bacon caramel green beans, signature shrimp sauce

Sides and Sauces

*House cut fries\$4	*Gather green beans\$6
*Gather mashed potatoes\$5	*Pimento grits\$5
*Conecuh creamed corn\$7	*Charred okra\$6
*Sautéed vegetables\$5	*Local beans\$7
Tabouli\$5	Fried squash\$7
Signature shrimp sauce\$3	*Jezebel sauce\$2
*Mint Chimichurri\$3	*Worcestershire\$2
*Gorgonzola cream\$3	*Red pepper jam\$3
Conecuh crab sauce\$5	*Port demi glacé\$5

+ 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

*Cherry smoked duck breast...\$31

Conecuh creamed corn, crispy squash, lemon-blueberry marmalade

Grilled all-natural chicken breast...\$24

 $8~{\rm oz}$ airline chicken breast, gather mashed potatoes, bacon caramel green beans, signature shrimp sauce

O-G gather burger.... \$16

Spicy ketchup, pimento cheese, pickles, Nueske's pork belly, fries

The Train wreck...\$38

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

*USDA Prime 14oz New York Strip...\$42

Gather mashed potatoes, blistered okra, Gorgonzola cream, roasted red pepper jam

Grilled New Zealand Lamb Chops...\$39

Tabouli, charred okra, mint chimichurri

Shipwreck...\$40

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

Heritage Pepsi pork chop...\$32

One pound heritage pork chop, local beans, crispy fried squash, jezebel sauce

Beef Tournedos...\$36

Twin fillets of beef, Gather mashed potatoes, Chef's choice vegetable, Port demi glacé

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

Gather mashed potatoes, House made Worcestershire

Something Extra

*Hot skillet of Honey B's cornbread bites, seasoned butter...\$6

Crusty French bread, seasoned butter, olive oil, chives...\$5

- *Petite filet mignon...\$15
- *8oz grilled chicken breast...\$12
- *Nueske's pork belly (bacon)...\$4
- *Buttery crab topping...\$10

~ There is a \$4 charge for shared plates~ ~ There is a \$15 cake cutting fee~

~ There is a \$10 wine cork fee~

Gather cannot guarantee any steaks cooked over medium. Order at your own risk.

Telephone: (251)3038080 Like us on Facebook gatherrestaurantatmore@g