

Something to Start

*Chris' Brussels Sprouts...\$12

Honey balsamic, shaved onion, Nueske's thick bacon

Great Balls of Fire, aka, Fried Cheese...\$10

Crystal gastrique, buttermilk ranch

Alabama Charcuterie...\$18

Pimento cheese, whipped chèvre, grilled conecuh sausage, fried mortadella, pickles, fig jam, hot mustard, crostini

Pork Belly and Country Fig Bruschetta...\$9

Fig jam, bacon, goat cheese, crispy onions, and aged balsamic

Half Dozen Garlic-Parmesan Baked Oysters...\$18

Crusty bread, butter, garlic, Parmesan, lemon

Classic Fried Green Tomato Stack...\$15

Green tomatoes, crispy "buffaloed" mozzarella, creamy conecuh crab sauce

Pimento Cheese and Pickles...\$10

Crostini, house made pickles

Hillbilly Humus...\$12

Grilled pita, black eyed pea hummus, tomato, onion, olive oil, Maldon sea salt

Cup of Soup of the Day...\$6

Created daily

Caesar Salad...\$10

Crisp romaine, Grande' Parmesan, Gather's signature Caesar dressing, roasted garlic butter croutons (add chicken...\$12, add petite filet mignon...\$16)

*Chopped Green Salad...\$10

Lettuce, tomato, red onion, shaved carrot, hard boiled egg, choice of ranch or house balsamic vinaigrette (add chicken...\$12, add petite filet mignon...\$16)

-Please inform your server of any food allergies-

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

*Gluten Free

Hours of operation:
Tuesday - Saturday 4pm to 9pm

111 W Nashville Ave
Atmore, AL 36502



Signature Sustenance

*Steak Fries...\$20

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

*Heritage Pepsi Pork Chop...\$34

Pepsi brined heritage pork chop, bacon caramel sweet potatoes, brown butter cabbage, maple gastrique

Big Momma Burger.... \$17

Gather's BBQ sauce, pimento cheese, pickles, Nueske's pork belly, crispy jalapeños, fries

The Train Wreck...\$38

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

Shipwreck...\$42

Twin filets of beef, Conecuh creamed corn, crab cakes, bacon caramel green beans, shrimp sauce

*Gather's Signature Ribeye...\$57

Gather mashed potatoes, House made Worcestershire

+ 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.

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

Seasonal Suppers

Seared Sea Scallops...\$38

Conecuh creamed corn, sautéed broccolini, crispy onions, red pepper chimichurri

Crab Stuffed Flounder...\$44

Fried green tomatoes, Bienville style shrimp sauce

*Pan Roasted Chicken Breast...\$25

8 oz chicken breast, pimento mac and cheese, sautéed broccolini, red pepper chimichurri

Coffee Dusted Duck Breast...\$34

Crispy Gather grit cake, bacon caramel green beans, fig jam, goat cheese

Cutting board...\$MP

Daily carnivore supper special

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...\$16

*8oz chicken breast...\$12

*Nueske's pork belly (bacon)...\$5

*Grilled Conecuh sausage...\$5

~NO SUBSTITUTIONS PLEASE~

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

~ There is a \$15 cake cutting fee~

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

Telephone: (251)303-8080

Like us on Facebook
gatherrestaurantatmore@gmail.com
www.gatherrestaurantatmore.com