

## 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

### Southern Charcuterie and Cheese...\$24

Pimento cheese, Georgia gouda, whipped chèvre, 'Nduja, salami, smoked duck, pickles, fig jam, mustard, fruit, nuts

### Nueske's Bacon and Country Fig Bruschetta...\$10

Fig jam, bacon, goat cheese, and aged balsamic

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

Crusty bread, butter, garlic, Parmesan, lemon

### \*Buffalo Chicken Lollipops...\$10

Carrot, celery, crumbled blue cheese, buttermilk ranch

### Hot Crab and Artichoke Imperial...\$15

Crispy baked pita chips for dipping

### Hillbilly Humus...\$12

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

### \*Pork Belly "Burnt Ends"...\$12

Candied jalapeño-honey glaze, shaved onions, pickles

### Caesar Salad...\$10

Romaine, Grande' Parmesan crisp, Gather's signature Caesar dressing, croutons (add chicken...\$10, add shrimp...\$12, add petite filet mignon...\$15)

### \*Baby Iceberg Wedge Salad...\$12

Tomato, red onion, hard boiled egg, blue cheese, Nueske's bacon, ranch (add chicken...\$10, add shrimp...\$12, add petite filet mignon...\$15)

***-Please inform your server of any food allergies-***

\*Gluten Free

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

111 W Nashville Ave  
Atmore, AL 36502

+ 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\*\*



## 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.... \$18

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

### The Train Wreck...\$36

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

### Shipwreck...\$40

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

### \*Gather's Signature Ribeye...\$52

Gather mashed potatoes, House made Worcestershire

## Seasonal Suppers

### \*Seared Sea Scallops...\$38

Bacon fried corn, fresh tomato salad, Stracciatella mozzarella, basil purée, balsamic vinegar

### Garganelli Alfredo with *Chicken...\$25 or Shrimp...\$28*

Toasted peppercorn, white wine, garlicky Parmesan cream sauce

### Wagyu Country Fried Steak...\$29

Wagyu eye of round, Gather mashed potatoes, green beans, peppercorn veloute

### \*Grilled Rack of Lamb...\$42

Beef tallow home fries, charred okra, black garlic-chive sauce

### \*Surf and Turf...\$40

Twin filets of beef, garlic-lemon butter shrimp skillet, Beef tallow home fries, grilled asparagus, Worcestershire butter

### Cutting board...\$MP

Daily carnivore supper special

## Something Extra

### \*Cornbread bites with seasoned butter...\$6

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

### \*Petite filet mignon...\$15, \*8oz chicken breast...\$10

\*Nueske's pork belly (bacon)...\$5, Sautéed shrimp...\$12

**~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

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