



## Something to Start

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

Honey balsamic, shaved onion, Nueske's thick bacon

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

Crystal gastrique, buttermilk ranch

### Country Ham and Fig Bruschetta...\$10

Fig jam, crispy country ham, goat cheese, and aged balsamic

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

Crusty bread, Parmesan, lemon

### \*Pork Belly "Burnt Ends" ...\$14

Candied jalapeño-honey glaze, shaved onions, pickles

### Creole BBQ Shrimp...\$15

Grilled bread, cream and hotel butter, scallions

### Creamy Baked Spinach and Artichoke Skillet...\$12

Olive oil lavash crackers, Parmesan

## Staple Salads

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### LA Caesar Salad...\$12

Romaine, Parmesan crisp, charred grape tomatoes, 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)

### \*Spinach and Apple Salad...\$12

Honey-balsamic apples, Marcona almonds, red onion, country ham crisps, goat cheese, malted fig and balsamic vinaigrette  
(add chicken...\$10, add shrimp...\$12, add petite filet mignon...\$15)

## Something Extra

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\*Cornbread bites with Coastal Comb Honey Butter...\$6

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

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

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

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

\*Gluten Free

+ 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.

**Gather Restaurant**  
111 West Nashville Ave  
Atmore, AL 36502

## Signature Suppers

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### \*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

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

Twin filets of beef, grilled shrimp, Gather mashed potatoes, grilled asparagus, roasted red pepper coulis

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

Gather mashed potatoes, House made Worcestershire

## Seasonal Suppers

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### Seared Sea Scallops and Shrimp Pasta...\$34

Rustichella Spaghetti, sun dried tomatoes, garlic petals, spinach, extra virgin olive oil, shaved Pecorino

### \*Shrimp and Grits...\$26

Sautéed colossal shrimp, fire roasted tomato reduction, Conecuh sausage, herbs, pimento cheese grits

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

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

### Crispy Hot Honey Glazed Chicken Thighs...\$25

Gather mashed potatoes and beer braised collards

### Braised Kurabuta Pork Short Ribs...\$32

Pimento cheese grits, beer braised collards, black garlic honey BBQ glaze, fried garlic gremolata

### Cutting board...\$MP

Daily supper special

**~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

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



Gatherrestaurantatmore.com  
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