



GATHER

DINNER

Mon-Fri: 5-10 P.M.

STARTERS

GATOR BITES Charred Tomato Aioli	\$13
LUMP CRAB CAKES Mango Salsa	\$16
SPINACH DIP Spinach, Artichoke Heart, Parm, Pita	\$11
CEDAR KEY CLAMS Chorizo, White Wine Broth, Grilled Bread	\$14
FRIED YUCA Charred Tomato Aioli	\$10

MAIN

DUROC PORK CHOP Bone-In, Grilled, Roasted Root Veg, Toasted Gnocchi, Carmelized Apple Gravy	\$22
KVAROY SALMON Grilled, Winter Vegetables, Miso-Ginger Broth, Udon Noodles	\$24
CHICKEN MILANESE Pounded Thin & Breaded, Tuscan Truffled Potatoes, Arugula.	\$21
LATIN STEAK FRITE Grilled Flank Steak, Yuca Fries, Chimichurri	\$24
FLORIDA CIOPINNO Gator, Salmon, Clams, Garlic, Tomato White Wine Broth, Grilled Bread	\$25

KIDS

CHICKEN FINGERS Fries	\$10
CHEESEBURGER Brioche Bun, Fries	\$12

SALADS

ARUGULA SALAD Tomato, Parm, EVOO, Balsamic Glaze Add Chicken+4	\$9
SPINACH SALAD Baby Spinach, Goat Cheese Berries, Tomato, Candied Pecans Add Chicken+4	\$11
CAESAR SALAD Romaine, Parm, Brioche Croutons Add Chicken+4	\$8

HAND HELDS

GATHER BURGER Grilled, Cheddar, Carmelized Onion, LTO, Brioche Bun Add Bacon+2	\$16
CHICKEN CLUB Grilled Breast, Provolone, Bacon, LTO, Brioche Bun, Basil Aioli	\$15
SALMON BLT Grilled, Brioche Bun, Bacon, Basil Aioli	\$16
STEAK SANDWICH Grilled Flank Steak, Provolone, Arugula Pickled Red Onion, Chimichurri	\$18

PARTNERS

CLAMS
Bryan Farms, Cedar Key

VEGGIES
Swallow Tail Farms, Gainesville

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.