



MORNING

Classics

The Traditional | \$12 - Two Eggs Served Any Style. Choice of Bacon, Sausage, Ham or Turkey Sausage. Accompanied with Breakfast Potatoes or Fruit Salad Served with Whole Grain Artisan Toast, White Bread Toast or a Croissant.

Griddle King | \$14 - Two Eggs Served Any Style. Choice of Bacon, Sausage, Ham or Turkey Sausage. Choice of Short Stack Pancakes, French Toast, or a Belgium Waffle.

Killer Egg Sandwich | \$11 - Two Eggs Served Any Style. Choice of Bacon, Sausage, Ham or Turkey Sausage. Choice of Cheese. Accompanied with Breakfast Potatoes or Fruit Salad.

New Classics

Avocado Toast | \$8 - Perfectly Toasted Wheat Berry Bread Topped with Thinly Sliced Avocado, Togarashi Spice, Lemon and a Poached Egg.

Breakfast Flatbread | \$9 - A Golden Slice of Naan Bread Topped with a Peach-Mango Jam and Soft Boiled Egg. Garnished with Mild Chili Peppers. Served With a Fresh Side of Fruit Salad.

Breakfast Tacos | \$11 - Warm Soft Tortillas Filled with Choice of Scrambled Whole Eggs or Egg Whites. With Choice of Bacon, Sausage or Chorizo. Topped with Shredded Cheese, Pico de Gallo. Accompanied by Side of Fruit or Breakfast Potatoes.

Chicken N' Waffles | \$14 - A Golden Belgium Waffle Perfectly Paired with Crispy Pickle-Buttermilk Brined Chicken Strips. Served with a homemade Sriracha Maple Syrup.

Executive Chef - Joseph Alvarez

**Cooked to Order - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness*

Bowls

Farm House Hash | \$13 - Two Eggs Served Any Style Over a Bed of Breakfast Potatoes, Bacon, Avocado, Caramelized Onions, Tomatoes, Cheddar and Monterey Jack Cheese. Served with a Choice of Whole Grain Artisan Toast, White Bread Toast or a Croissant.

Street Corn Hash | \$13 - Two Eggs Served Any Style Over a Bed Atop Chorizo-Corn Hash with Black Beans, Avocado. Topped with Cotija Cheese and Crema.

Superfood Bowl | \$14 - Acai Puree Paired with Coconut Milk & Chia Seed Pudding, Sliced Banana, Shredded Coconut and Crunchy Granola.

Omelets

Accompanied by Your Choice of Breakfast Potatoes, or Fruit Salad.

Your Way | \$14 - A Customized Omelet with Your Choice of Four Fillings. Choice of Bacon, Sausage, Ham, Chorizo, or Turkey Sausage. Choice of Onions, Green and Red Peppers, Mushrooms, Tomatoes, or Kale. Choice of Cheese.

Chile Chorizo | \$13 - An Omelet Filled with a Spicy Chorizo and Monetary Jack Cheese. Topped with a Freshly Made Pico de Gallo.

Athlete | \$12 - An Egg White Omelet with Turkey Sausage, Kale, and Swiss Cheese

Gather Social Lounge Proudly Serves



≡ FRESH-ROASTED IN GAINESVILLE, FL ≡

EST.



2018

GATHER

SOCIAL LOUNGE

EVENING

SNACKS/BITES

Crispy Shishito Peppers | \$7 | HH \$6 – Breaded and Lightly Fried Shishito Peppers. Served with a Homemade Soy & Sweet Chili Sauce.

Truffle Fries (V) | \$6 – Crispy, Golden Fries Tossed in a White Truffle Oil and Fine Herb Blend. Sprinkled with Freshly Grated Parmesan Cheese.

Chicharrones | \$7 | HH \$6 – Fried Pork Rinds Seasoned with Sea Salt and Freshly Squeezed Lime Juice.

SMALL PLATES

Crispy Pork Belly | \$10 – Slow Cooked Pork Belly Perfectly Seasoned with a Korean Style Rub. Drizzled with a Thai Chili Agrodolce Sauce. Garnished with Scallions and Sesame Seeds.

Rocket Shrimp | \$11 – Large Shrimp Battered and Fried to Crispy Perfection. Matched with Our Homemade “Rocket Sauce,” a Type of Thai Chili Sauce.

Tuna Tartar | \$12 – Sushi-Grade Tuna Marinated in Savory Soy Sauce and Fresh Ginger. Precisely Layered Between an Avocado Tomato Salad, and Served on Top of a Smear of Avocado Mousse with Wonton Chips.

Edamumus (V) | \$8 – A Style of Hummus Prepared with Fresh Edamame. Accompanied with Grilled Tandoori Bread and Edamame Pods.

Wings | \$9 – Chicken or Cauliflower (V)| Crispy or Grilled | Tossed in Buffalo, Thai Chili, or Korean Sauce. Served with a Choice of Ranch or Bleu Cheese Dipping Sauce.

Deviled Eggs | \$7 – Boiled Egg Halves Filled with a Rich and Creamy Egg Filling, Made with Bacon and Cornichons. Garnished with Local Microgreens and Bacon Lardons.

Crispy Brussel Sprouts | \$8 – Flash Fried Brussel Sprouts Tossed in Gremolata and a Bacon Pinenut Mix.

Charcuterie Board | \$16 – Chef’s Inspiration.

SHARED PLATES

Short Rib Tostadas | \$10 – Six Hour Braised Short Rib on Top of Fried Corn Tortillas, Smear of Black Bean Paste, Topped with Pickled Red Onions, Cotija Cheese, and Crema.

Soft Baked Pretzel | \$9 – A Warm, Soft Pretzel Served with a Beer Cheese Sauce.

Guava Flat Bread | \$9 – Naan Bread with a Spread of Guava Preserve, Prosciutto Ham, and Manchego Peel.

Roasted Tomato Flatbread | \$8 | HH \$7 – Grilled Naan Bread Topped with Roasted Cherry Tomatoes and Fresh Mozzarella. Accompanied with a Side of Herb Ricotta. Sprinkled with Parmesan Cheese.

Cuban Spring Roll | \$9 | HH \$7 – Spring Rolls Filled with Swiss Cheese, Ham, Pork Belly, and Cornichons, Served with a Mustard Aioli.

Executive Chef Joseph Alvarez

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SALADS & BOWLS

Beets | \$11 – Oven Roasted Beets and Sous Vide Fennel Quarters. Served with a Whipped Goat Cheese and Garnished with Sliced Almonds, and Chives.

Grain | \$12 – Chilled Quinoa Salad Combined with Roasted Corn and Black Beans. Topped with Fried Cherry Tomatoes and Freshly Grated Manchego Cheese.

Grilled Romaine Caesar | \$11 – Grilled Half Hearts of Romaine Served with a Garlic Parmesan Dressing and Accompanied with a Crushed Grilled Baguette.

Frisee | \$12 – Frisse Leaves Tossed in a Mustard Vinaigrette. Topped with Lardons and a Soft Boiled Egg.

SANDWICHES

Accompanied with a Side of Fries, Sweet Potatoes Fries, or a House Salad

ABC | \$13 – Avocado, Bacon and Grilled Chicken Sandwich. Served on a Sourdough Bread.

Burgers* **Beef | \$14** – 8oz Hamburger, Lettuce /Tomato/Onion/Pickle

Plant Based (V) | \$13 – Impossible Burger

Add: Fried Egg -\$1 / Avocado -\$2 / Bacon -\$2

Peruvian Pork Sandwich | \$14 – A Mojo Marinated Pork Belly Sandwich Topped with Salsa Criolla and Served with a Side of Aji Amarillo Aioli.

Tacos | \$13 – Mahi or Mojo Pork – Two Grilled Corn Tortillas or Two Crisp Lettuce Cups. Topped with a Cilantro Red Onion Lime Slaw and Served with a Choice of Sauce : BBQ, Crema, or Ranch.

PLATES/PLATTERS

Kimchee Fried Rice | \$14 – Fried Jasmine Rice with Spicy Kimchee. Topped with a Fried Egg and Fresh Scallions. Add Roast Pork Belly -\$4

Short Rib Sugo | \$18 – Six Hour Braised Short Rib Served with Gnocchi in a Sugo Sauce. Finished with a Dollop of Herb Ricotta and Freshly Grated Parmesan Cheese.

Blackened Mahi | \$17* – Blackened or Grilled Mahi Filet Served on a Bed of Crisp Kale, Sous Vide Fennel and Cannellini Beans. Splashed with Freshly Squeezed Lime Juice.

Pan Roasted Cauliflower | \$16 – Pan Roasted Cauliflower Served with Shishito Pepper Puree Over a Bed of Sautéed Kale with Sliced Almonds.

Chicken | \$17 – Grilled Chicken Breast Topped with an Olive Tapenade and Served on Israeli Cous-cous.

Butcher’s Cut Steak | MP* –Filet Mignon Served with Patatas Bravas and Cripsy Brussle Sprouts.

HOUSE DESSERT

Salted Caramel Panna Cotta \$8 | Butterscotch Bourbon Bread Pudding \$8 | Donut Bites with Nutella \$8



WINES

White

Chardonnay, Sebastiani, California **B:**\$28 **G:**\$8
Riesling, Kung-Fu Girl, Washington **B:**\$28 **G:**\$7
Pinot Grigio, Biagio, Venice, Italy **B:**\$26 **G:**\$7
Sauvignon Blanc, Clifford Bay, Marlborough, NZ **B:**\$26 **G:**\$7
Chardonnay, Truchard, California **B:**\$44

Red

Malbec, Trapiche Broquel, Mendoza, Argentina **B:**\$32 **G:**\$8
Pinot Noir, Rickshaw, Sonoma, California **B:**\$32 **G:**\$9
Red Blend, Banshee Mordecai, California **B:**\$42 **G:**\$12
Cabernet Sauvignon, Imagery, California **B:**\$36
Zaccagnini Montepulciano d'Abruzzo, Italy **B:**\$60
Rioja Gran Reserva, Bodegas Muriel, Rioja, Spain **B:**\$46
Pinot Noir, Banshee, California **B:**\$46
Merlot, Swanson California **B:**\$48
Cabernet Sauvignon, St. Supery, Napa Valley **B:**\$68
Cabernet Sauvignon, Lancaster **B:**\$140

Rose

D'orsay, Cotes De Provance, France **B:**\$32 **G:**\$9

Sparkling

Cava, Rey De Copas, Spain **B:**\$26 **G:**\$7

BOTTLED BEER

Budweiser | **\$6**
Bud Light | **\$6**
Michelob Ultra | **\$6**
Corona | **\$7**
Modelo | **\$7**
Amstel Light | **\$7**
Heineken | **\$7**
Beck's Nonalcoholic Beer | **\$7**

DRAFT BEER

Swamphead, Big Nose IPA | **\$8**
Swamphead, Wild Night Honey Cream Ale | **\$8**
First Magnitude, Vega Blonde Ale | **\$8**
First Magnitude, Drift English Mild Ale | **\$8**
Funky Buddha, Floridian Hefeweizen | **\$8**
Funky Buddha, Pineapple Beach | **\$8**
Cigar City, Tampa Style Lager | **\$8**
Cigar City, Jai Alai IPA | **\$8**
Cypress and Grove, Stout | **\$8**

SPECIALTY COCKTAILS

Pretty Thing \$12

Gin, Aperol, Lemon Juice, Simple Syrup, Cucumber

Blackberry Thyme Mule \$12

Titos, Blackberry Thyme Syrup, Lime Juice, Ginger Beer

Classic Mojito \$10 | HH \$8

Bacardi Superior, Mint Leaves, Simple Syrup, Lime Juice, Club Soda

Blood Orange Manhattan \$14

Bullet Rye, Blood Orange Liquor, Sweet Vermouth

Spicy Margarita \$12 | HH \$10

Sauza Silver, Ancho Reyes, Lime Juice, Triple Sec, Agave Syrup

Old Fashion \$12

Redemption Bourbon, Orange Bitters, Simple Syrup

SEASONAL COCKTAILS

Pisco Elder Sour \$14

Pisco Porton, Elderflower Liquor, Lemon Juice, Egg White, Lemongrass Syrup

Spiced Pear Mule \$12

Tito's, Spice Pear Liquor, Cranberry Puree, Ginger Beer

Honey Heartbreaker \$12

Redemption Bourbon, Courvoisier, Honey/Thyme Syrup, Lemon Juice, Orange Bitters, Earl Gray

Cafe Caribe \$12

Appleton Estate Rum, Coffee Liquor, Cream, Spiced Simple, Black Walnut Bitters, Whipped Cream

1906 G&T \$12 | HH \$10

Bombay London-Dry, Star Anise, Dehydrated Orange, Ginger, Tonic Water