



402 N. Carson Street, Carson City, Nevada 89701
(775) 433-0200 gathercc.com

Appetizers + Small Plates

HOUSE SMOKED SALMON - \$10.95

Served with capers, thinly sliced red onion, soft cream cheese & rustic toast

BBQ SHRIMP - \$9.95

4 sustainably-sourced shrimp lightly seasoned with cayenne and paprika, sautéed red onions, yellow bell peppers, tangy house BBQ sauce

HOMEMADE MEAT BALLS - \$9.95

4 meatballs with local pork & beef Bolognese and parmesan cheese

AVOCADO TOAST - \$8.95

Ripe avocado fork smashed and set atop fresh baked nutty wheat bread, with a roasted cauliflower, pumpkin seed and parsley salad

VEGETABLE INDIVIDUAL CRUST-LESS QUICHE DU JOUR - \$9.95

Your server will describe the day's offering, finished with a yellow bell pepper glaze

Add chicken - \$5.50 Add house-smoked salmon - \$7.50
Add bacon - \$3.00 Add pancetta - \$4.95

GATHER CHEESE PLATE - \$13.95

Server will let you know today's choices of cheese, served with toasted seeds, chutney, dried fruit and rustic bread and crackers

Add a daily section of cured meats - \$6.00

ARTISANAL BREADS - \$3.25

Choose either rustic bread served with olive oil and vinegar, or hearty garlic toast

Soup + Salad

DAILY SOUP - Half \$5.50 Full \$7.50

Your server will describe today's soup made from the freshest of ingredients

COBB - \$13.95

Chopped romaine, local fresh cage free egg, julienne bacon, farm cherry tomatoes, gorgonzola cheese, roasted corn and topped with fresh avocado, choice of dressing

STONE SALAD - Half \$7.95 Full \$13.95

Baby mixed greens tossed with assorted stone fruits, dried cherries, sunflower seeds, seasonal diced apples, apricot balsamic and an infused dill olive oil

BITTER GREENS - Half \$5.95 - Full \$7.95

Bitter lettuce with olive oil, pink himalayan salt, cracked blacked pepper and fresh tomatoes

HOUSE GREEN - \$5.95

SOUP AND SALAD - \$10.95

1/2 bowl soup + green salad

As food preparation is done throughout the kitchen, many items may cross paths. Consuming raw or undercooked meat, eggs, unpasteurized cheeses and or fish cooked to order may increase your risk of food borne illness. All ingredients may not be listed. Please inform your server of any allergies.

Grain Bowls

FARRO BOWL - \$14.50

Farro with brussels sprouts, eggplant, sliced mushroom, roasted garlic, sweet potatoes, tomatoes and broccolini.

Dressed with a blackberry ginger infused balsamic and olive oil and topped with fresh cherry tomatoes, blood orange olive oil and fresh parsley

THE VEGGIE PATCH - \$14.50

A delicious blend of long grain brown rice, black barley & daikon radish seeds, sautéed with fresh sweet cherries, green peas, garlic, yellow bells, sun-dried tomatoes, summer squash and asparagus. Dressed with balsamic glaze, nut & cheese pesto and garnished with stone fruit and toasted sunflower seeds

KALE, QUINOA & BLACK BEAN BOWL - \$14.50

Black beans and organic red quinoa with braised kale, roasted cauliflower, sweet potatoes, tomato and garlic.

Dressed with a green limonato - infused olive oil, white balsamic and garnished with fresh green beans, sliced radishes and toasted pumpkin seeds

Add chicken - \$5.50 Add shrimp - \$6.50
Add house-smoked salmon - \$7.50 Add shredded pork - \$6.50

BOLOGNESE PASTA - \$16.95

Organic wheat pasta with local pastured beef and pork, garnished with parmesan cheese

Burgers, Sandwiches + Entrees

Choose homemade fries or grain salad (no substitutions please)

GRASS-FED BEEF BURGER - \$13.95

House-made burger served with lettuce, tomato, sautéed red onion and Gather's burger sauce

Add Cheddar or Gorgonzola - \$1.75

HERBED SUNDRIED TOMATO CHICK PEA BURGER - \$13.95

House made chick pea, sun-dried tomato, sweet potato, seasonings and tahini, served with lettuce, tomato and sautéed red onion

LOCAL PULLED PORK, DECONSTRUCTED - \$13.50

Local shredded pork tossed with a tangy BBQ, sautéed red onions & yellow bells, set atop herbed focaccia bread and topped with sliced white cabbage with a white peach balsamic

LEMON GINGER CHICKEN BREAST SANDWICH - \$13.95

Pasture-raised chicken breast marinated in lemon, ginger, amino acid, honey and spices, served with mixed greens, tomato and lemon mayo on a bun

COLD CUT SANDWICH - \$13.50

Thinly sliced mortadella with pistachio, salami, spicy copa & goat cheese served on Ciabatta bread with a dijon mustard mayonnaise, with sliced tomato and farm greens

MEDITERRANEAN SALMON - \$19.95

Grilled salmon with Kalamata olives, capers, tomatoes, artichoke hearts, and topped with a garlic, pesto, and balsamic vinegar



402 N. Carson Street, Carson City, Nevada 89701
(775) 433-0200 gathercc.com

Appetizers + Small Plates

HOUSE SMOKED SALMON - \$10.95

Served with capers, thinly sliced red onion,
soft cream cheese & rustic toast

BBQ SHRIMP - \$9.95

4 sustainably-sourced shrimp lightly seasoned with
cayenne and paprika, sautéed red onions,
yellow bell peppers, tangy house BBQ sauce

HOMEMADE MEAT BALLS - \$9.95

4 meatballs with local pork & beef Bolognese
and parmesan cheese

AVOCADO TOAST - \$8.95

Ripe avocado fork smashed and set atop
fresh baked nutty wheat bread, with a
roasted cauliflower, pumpkin seed and parsley salad

VEGETABLE INDIVIDUAL CRUST-LESS QUICHE DU JOUR - \$9.95

Your server will describe the day's offering,
finished with a yellow bell pepper glaze

Add chicken - \$5.50 Add house-smoked salmon - \$7.50

Add bacon - \$3.00 Add pancetta - \$4.95

GATHER CHEESE PLATE - \$13.95

Server will let you know today's choices of cheese,
served with toasted seeds, chutney, dried fruit
and rustic bread and crackers

Add a daily section of cured meats - \$6.00

ARTISANAL BREADS - \$3.25

Choose either rustic bread served with
olive oil and vinegar, or hearty garlic toast

Soup + Salad

DAILY SOUP - Half \$5.50 Full \$7.50

Your server will describe today's soup
made from the freshest of ingredients

COBB - \$13.95

Chopped romaine, local fresh cage free egg,
julienne bacon, farm cherry tomatoes, gorgonzola
cheese, roasted corn and topped with fresh avocado,
choice of dressing

STONE SALAD - Half \$7.95 Full \$13.95

Baby mixed greens tossed with assorted stone fruits,
dried cherries, sunflower seeds, seasonal diced
apples, apricot balsamic and an infused dill olive oil

BITTER GREENS - Half \$5.95 - Full \$7.95

Bitter lettuce with olive oil, pink himalayan salt,
cracked blacked pepper and fresh tomatoes

HOUSE GREEN - \$5.95

SOUP AND SALAD - \$10.95

1/2 bowl soup + green salad

Grain Bowls

FARRO BOWL - \$14.50

Farro with brussels sprouts, eggplant, sliced mushroom,
roasted garlic, sweet potatoes, tomatoes and broccolini.
Dressed with a blackberry ginger infused balsamic
and olive oil and topped with fresh cherry tomatoes,
blood orange olive oil and fresh parsley

THE VEGGIE PATCH - \$14.50

A delicious blend of long grain brown rice, black barley
+ daikon radish seeds, sautéed with fresh sweet cherries, green
peas, garlic, yellow bells, sun-dried tomatoes, summer squash
and asparagus. Dressed with balsamic glaze, nut + cheese pesto
and garnished with stone fruit and toasted sunflower seeds

KALE, QUINOA & BLACK BEAN BOWL - \$14.50

Black beans and organic red quinoa with braised kale,
roasted cauliflower, sweet potatoes, tomato and garlic.

Dressed with a green limonate - infused olive oil,
white balsamic and garnished with fresh green beans,
sliced radishes and toasted pumpkin seeds

Add chicken - \$5.50 Add shrimp - \$6.50

Add house-smoked salmon - \$7.50 Add shredded pork - \$6.50

BOLOGNESE PASTA - \$16.95

Organic wheat pasta with local pastured beef and pork,
garnished with parmesan cheese

Burgers

Choose homemade fries or grain salad
(no substitutions please)

GRASS-FED BEEF BURGER - \$13.95

House-made burger served with lettuce, tomato,
sautéed red onion and Gather's burger sauce

Add Cheddar or Gorgonzola - \$1.75

HERBED SUNDRIED TOMATO CHICK PEA BURGER - \$13.95

House made chick pea, sun-dried tomato, sweet potato,
seasonings and tahini, served with lettuce, tomato
and sautéed red onion

Dinner Entrees

Starting at 5:00 pm

Entrees served with Chef's choice of paired sides

LOCAL LAMB BERCEY - \$28.95

Pounded lamb dusted in rice flour sautéed, seasonal
mushrooms and finished with a marsala wine demi glaze

BASEBALL CUT SIRLOIN STEAK - \$26.95

With sautéed mushrooms, garlic, parsley,
butter and garnished roasted garlic cloves

SUSTAINABLY SOURCED SALMON - \$24.95

Grilled salmon with a fresh pesto and tomato cream sauce
and local fresh herbs

SHRIMP SCAMPI STYLE - \$24.95

Sautéed shrimp and tomatoes with a lemon caper
cream sauce topped with local fresh herbs

LOCAL PORK CHOP - \$24.50

Grilled 10oz local pork chop, topped with a pancetta
apple cream sauce and local fresh herbs

PASTURE-RAISED CHICKEN - farm price

Your server will describe tonight's special

As food preparation is done throughout the kitchen, many items may cross paths.
Consuming raw or undercooked meat, eggs, un-pasteurized cheeses and or fish cooked
to order may increase your risk of food borne illness. All ingredients may not be listed.
Please inform your server of any allergies.