



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

Appetizers + Small Plates

BENTLY RANCH BEEF JERKY - \$7.95

Served with with warm marinated olives

DEVILED FARM FRESH EGGS - \$9.95

4 deviled eggs, local pate, toasted croutons, black truffle oil

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 topped with parmesan cheese

AVOCADO TOAST - \$9.95

Ripe, fork smashed avocado on fresh baked nutty wheat bread, served with roasted cauliflower, pumpkin seed, and seasonal greens

INDIVIDUAL CRUSTLESS QUICHE - \$9.95

Seasonal veggies, pesto, parmesan, and topped with baby greens

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

GATHER CHEESE PLATE - \$14.50

Rotating offering of artisanal cheese, chutney, and jam, seasonal fruit, rustic bread, and crackers (gluten free crackers available)

Add cured meats - \$9.00

LOCAL ARTISANAL BREADS/CRACKERS - \$3.25

Choose rustic bread served with olive oil and vinegar, hearty garlic toast, or gluten-free crackers

Soup + Salad

DAILY SOUP - Half \$5.50 Full \$7.50

Your server will describe today's soup made from fresh, seasonal ingredients

COBB - \$13.95

Chopped romaine, hard boiled egg, julienne bacon, farm tomatoes, gorgonzola cheese, shaved garden vegetables and topped with fresh avocado, choice of dressing

HARVEST SALAD - Half \$7.95 Full \$13.95

Baby mixed greens tossed with assorted seasonal fresh fruits, local apples, mandarin oranges, fresh pears, dried cranberries, toasted pumpkin seeds, and topped with parmesan and tossed with olive oil and pear balsamic vinaigrette

ROASTED KABOCHA SQUASH + STRAWBERRY SALAD

Half \$7.95 Full \$13.95

Kabocha squash, berries, toasted almonds, pomegranate seeds, goat cheese, arugula, and quinoa tossed in a cilantro, shallot, and quince balsamic vinaigrette and topped with parmesan cheese

WINTER CHICORIES - Half \$5.95 - Full \$7.95

Arugula, endive, radicchio, heirloom tomato, persimmon, and tossed in olive oil

HOUSE GREEN - \$5.95

SOUP AND SALAD - \$11.50

1/2 bowl soup + green salad

Burgers

Choose house-cut fries or grain salad
(no substitutions please)

BENTLY RANCH 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 Add Bacon - \$3.00

Add Mushrooms and Pickled Peppers - \$3.00

HERBED SUNDRIED TOMATO CHICK PEA BURGER - \$13.95

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

Grain Bowls

FARRO BOWL - \$14.75

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

THE VEGGIE PATCH - \$14.75

Long grain brown rice, black barley, daikon radish seeds, sautéed with squash and asparagus, dried cherries, peas, garlic, yellow bells, dressed with balsamic glaze, basil and cheese pesto, and garnished with toasted sunflower seeds

KALE, QUINOA & BLACK BEAN BOWL - \$14.75

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 TO ANY BOWL

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

Add house-smoked salmon - \$7.50 Add steak - \$10.50

Add hard boiled egg - \$1.00

BOLOGNESE PASTA - \$16.95

Organic pasta with local pork and beef Bolognese, 4 meatballs, parmesan

Dinner Entrees

Beginning at 5:00 pm

Entrees served with Chef's choice of paired sides

LOCAL PORK CHOP - \$24.50

Grilled 10oz local pork chop, topped with a fig and date demi cream sauce and local fresh herbs

PASTURE-RAISED CHICKEN - farm price

Your server will describe tonight's special

BENTLY RANCH SHORT RIBS - \$26.95

Nevada grass-fed beef short ribs slow roasted in red wine and root vegetables and served with a Cabernet sauce

LOCAL LAMB BERCY - \$28.95

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

BASEBALL CUT SIRLOIN STEAK - \$26.95

Sautéed mushrooms, garlic, parsley, butter, and garnished with roasted Glorious Garlic Farm garlic cloves

SUSTAINABLY SOURCED SALMON - \$24.95

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

SHRIMP SCAMPI - \$24.95

Sautéed shrimp with a lemon caper cream sauce, local fresh herbs

NIGHTLY SPECIAL - market price

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.