

# gather. Dinner Menu

FOOD + FAMILY

402 N. Carson Street, Carson City, Nevada 89701  
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## Appetizers + Small Plates

### TOMATO + WILD MUSHROOM BRUSCHETTA - \$10.50

Sautéed wild mushrooms, garlic, tomatoes, and goat cheese tossed in an Herbs de Provence-infused olive oil, served with a side of marinated olives

### DEVILED FARM FRESH EGGS - \$9.95

4 deviled eggs, local pate, sourdough crackers (gluten free available), 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 - \$11.95

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

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

Artisan Bread Plate - \$3.25

Hearty Garlic Bread - \$3.25

Gluten-Free Crackers - \$3.25

Served with olive oil and vinegar

## Soup + Salad

### DAILY SOUP - Half \$5.75 Full \$7.75

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

Add chicken - \$5.50

### 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, seasonal fruit, and heirloom tomato tossed in olive oil

### HOUSE GREEN - \$5.95

### SOUP AND SALAD - \$11.75

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 Add Avocado - \$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

### CHORIZO RISOTTO BOWL - \$15.50

Risotto with chorizo, arugula, onion, garlic, tomato, chick peas, and cauliflower, dressed in a rosemary-infused olive oil

### FARRO BOWL - \$14.95

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 - \$14.95

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 - \$14.95

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 - \$5.50 Add grilled 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 4:30 pm

Entrees served with Chef's choice of paired sides

### LOCAL PORK CHOP - \$24.50

Grilled 10oz local pork chop, topped with an apple and thyme demi cream sauce and local fresh herbs

### PASTURE-RAISED CHICKEN BREAST - \$25.95

Two organic grilled chicken breasts served with a whole grain mustard cream sauce

### 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.