

gather. Lunch Menu

FOOD + FAMILY

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

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 parmesan cheese

AVOCADO TOAST - \$9.95

Ripe avocado fork smashed and set atop fresh baked nutty wheat bread, 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 local apples, mandarin oranges, fresh pears, dried cranberries, toasted pumpkin seeds, topped with parmesan and tossed with dill 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 + Sandwiches

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

BENTLY RANCH GRASS-FED BEEF FRENCH DIP - \$15.75

Thinly sliced Bently Ranch roast beef marinated in au jus set on a french roll with sautéed onions and cheddar cheese

BENTLY RANCH GRASS-FED BEEF BURGER - \$13.95

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

EGGPLANT PARMESAN SANDWICH - \$13.75

Sautéed sliced eggplant dipped in egg and tossed in parmesan cheese, served on a bun with a tapenade of black olive and sundried tomato, spring mix

FISH SANDWICH - \$13.95

Sautéed blue sole tossed in rice flour and sautéed, topped with caper slaw and tomato on a bun

COLD CUT SANDWICH - \$13.75

Assorted local salami, mortadella, lettuce, sliced garden tomato with gouda cheese + dijon mayo

Add Cheddar or Gorgonzola - \$1.75 Add Bacon - \$3.00

Add Mushrooms and Pickled Peppers - \$3.00 Add Avocado - \$3.00

LEMON GINGER CHICKEN BREAST SANDWICH - \$13.95

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

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 cheese

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.