

gather. Dinner 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 topped with parmesan cheese

AVOCADO TOAST - \$9.95
Ripe, fork smashed avocado on fresh baked nutty wheat bread, served with roasted cauliflower + tomato, pumpkin seed, and seasonal greens
Add bacon - \$3.00

INDIVIDUAL CRUSTLESS QUICHE - \$13.95
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 \$5.95 Full \$7.75
Your server will describe today's soup made from fresh, seasonal ingredients

COBB - \$14.95
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

STONE SALAD - Half \$8.95 Full \$14.95
Baby mixed greens tossed with assorted stone fruits, dried cherries, sunflower seeds, seasonal diced apples, apricot balsamic and an infused dill olive oil

SOUTH OF THE BORDER Half \$8.95 Full \$14.95
Quinoa, avocado, black beans, roasted corn, garbanzo beans, tomato, fresh mozzarella + pumpkin seeds.
Tossed in a cilantro shallot + balsamic vinaigrette

CAPRESE SALAD - \$12.95
Sandhill Dairy Fresh Mozzarella + Dayton Valley Aquaponic Tomatoes, extra virgin olive oil + balsamic glaze with fresh basil
Add shrimp - \$6.50

HOUSE GREEN - \$5.95

SOUP AND SALAD - \$12.95
1/2 bowl soup + green salad

ADD TO ANY SALAD

Add chicken - \$5.50 Add shrimp - \$6.50
Add house-smoked salmon - \$5.50 Add grilled salmon - \$7.50
Add hamburger patty - \$9 Add steak - \$10.50 Add hard boiled egg - \$1.00

Burgers + Sandwiches

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

HOT PEPPER BURGER - \$14.95

House made burger, sautéed hot peppers, pepperoncini + pepper jack cheese, topped with potato sticks + drizzled with ranch dressing

GRASS-FED BEEF FRENCH DIP - \$15.75

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

HERBED SUNDRIED TOMATO CHICK PEA PLATE - \$13.95

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

Grain Bowls

BENTLY RANCH 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, 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 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 hamburger patty - \$9 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 4:00 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

SAUTÉED BLACKENED BLUE SOLE - \$24.95

Lightly coated in cajun seasoning and topped with a brown butter 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

BORDA 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 farmers market peaches, sundried tomatoes, and pistachios in a brandy cream sauce

SHRIMP SCAMPI - \$24.95

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

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.