



Dinner Menu

Offering American favorites
infused with farm to table
philosophies of locality,
seasonality, and nutrition.

My love for food began when I was a baby, back in 1977, in my Great-Grandmother's kitchen. My Grandfather was a Chef while serving in the U.S. Navy and had an extensive career working in all types of restaurants, from diners to fine dining establishments.

These food memories infuse Gather and provide us with inspiration to bring deliciously wholesome food to Carson City.

A handwritten signature in cursive script that reads 'Angela'.

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

Appetizers + Small Plates

SHRIMP TAMALE - \$13.50

Local shrimp tamale topped with a tomato verde salsa cream sauce

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, crackers (gluten free available), black truffle oil

HOUSE SMOKED SALMON - \$10.95

Served with capers, thinly sliced red onion, soft cream cheese & local breads and crackers

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 MEATBALLS - \$9.95

4 meatballs with local pork & beef Bolognese and parmesan cheese

AVOCADO TOAST - \$9.95

Fork smashed avocado set atop fresh baked nutty wheat bread, topped with pumpkin seeds + seasonal greens, served with a seasonal vegetable salad

Add bacon - \$3.00

STEAMED MUSSELS - \$16.95 House Specialty

Steamed blue chilean mussels, steamed in white wine, garlic + butter. Served with a slice of garlic bread

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 - \$15.95

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

Add cured meats - \$7.95

LOCAL ARTISANAL BREADS/CRACKERS

Artisan Bread Plate - \$3.75

Hearty Garlic Bread - \$3.75

Gluten-Free Crackers - \$3.25

Served with olive oil and vinegar

Soup + Salad

DAILY SOUP - Half \$5.95 Full \$7.75

COBB - \$15.95

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

SEASONAL SALAD - Half \$9.95 Full \$14.95

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

SOUTH OF THE BORDER - Half \$9.95 Full \$14.95

Quinoa, avocado, black beans, roasted corn, garbanzo beans, tomato, fresh mozzarella + pumpkin seeds, tossed in a cilantro shallot + balsamic vinaigrette

TRADITIONAL CAESAR SALAD - Half \$9.25 Full \$11.50

Chopped romaine, house-made garlic croutons + parmesan cheese

Add anchovy filets - \$2.00

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 blackened ahi - \$10.50

Add steak - \$10.50

Add hamburger patty - \$9

Add hard boiled egg - \$1.00

CORKAGE FEE - \$20.00

Each bottle purchased from the restaurant will result in one waived fee.

“We Gather to fill our bellies,
our hearts, and our souls.”

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 BENTLY BURGER - \$14.95

House made Bently Ranch 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

GRILLED PORTOBELLA MUSHROOM - \$13.95

Grilled portobella mushroom topped with sautéed green beans, tomato, seasonal squash, garlic, Chao vegan cheese, and topped with a balsamic vinaigrette

Grain Bowls

CHORIZO RISOTTO BOWL - \$16.50

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

LOUISIANA CRAWFISH RISOTTO

Appetizer \$13.95 Dinner \$22.95

Risotto with lump crawfish meat tossed in a crawfish cream sauce

THE VEGGIE PATCH - \$15.95

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

KALE, QUINOA & BLACK BEAN BOWL - \$15.95

Black beans and organic quinoa with braised kale, chick peas, roasted cauliflower, 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

FARRO BOWL - \$15.95

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

ADD TO ANY BOWL

Add chicken - \$5.50

Add shrimp - \$6.50

Add house-smoked salmon - \$5.50

Add grilled salmon - \$7.50

Add blackened ahi - \$10.50

Add steak - \$10.50

Add hamburger patty - \$9

Add hard boiled egg - \$1.00

Dinner Entrees

Beginning at 4:00 pm

Entrées served with Chef's choice of paired sides

SEARED DUCK BREAST - \$26.95

Pan seared and then roasted, topped with a Swedish lingonberry cream sauce

PORK CHOP - \$24.95

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

SAUTÉED BLACKENED AHI - \$24.95

Brown butter + sweet drop peppers from Peru

SAUTÉED BLUE SOLE - \$24.95

Topped with baby sea scallops and tomatoes and finished with a lemon caper and tomato cream sauce

BENTLY RANCH SHORT RIBS - \$27.95

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

BASEBALL CUT SIRLOIN STEAK - \$27.95

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

SUSTAINABLY SOURCED SALMON - \$24.95

Grilled salmon in a grain mustard cream sauce

SHRIMP SCAMPI - \$24.95

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

ATLANTIC COD - \$26.95

Topped with baby sea scallops + tomatoes and finished with a lobster cream sauce

BOLOGNESE PASTA - \$17.95

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

ITALIAN PASTA - \$16.95

Artichoke hearts, garlic, tomato, mushrooms, pesto, olive oil and parmesan cheese

NIGHTLY LOCAL FARM SPECIALS AND MORE

INQUIRE WITH YOUR SERVER

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.