

# GALLEY AND GARDEN

FINE FOOD AND DRINK



*Birmingham, Alabama*

## STARTERS

**GRILLED HEART OF ROMAINE SALAD 9**  
tomato, aged balsamic, creamy caesar

**RHUBARB STUFFED FRENCH TOAST 13**  
berry maple glaze, toasted almonds, powdered sugar

**CORNMEAL CRUSTED GULF OYSTERS 15**  
arugula, lemon, cocktail sauce, remoulade

**FRIED GULF GROUPEL 13**  
blue cheese slaw, house hot sauce

## ENTRÉES

**GULF SHRIMP & HABERSHAM FARMS GRITS 17**  
artisan chorizo, corn, bell pepper, celery, verjus beurre blanc

**FIVE POINTS ORIGINAL 15**  
fried eggs, beeler's bacon, house breakfast sausage, potato hash,  
buttermilk biscuit

**SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 16**  
habersham farms red flint grits, arugula,  
portobello mushroom

**BEELER'S UNCURED HAM BENEDICT 14**  
wilted spinach, buttermilk biscuit, poached egg, hollandaise

**FORAGED MUSHROOM SCRAMBLE 14**  
melted cheese, caramelized onion, potato hash



## SIGNATURE COCKTAILS

**CORPSE REVIVER #2 9**  
beefeater, cointreau, fresh lemon, lillet blanc, absinthe rinse

**ACES HIGH 10**  
old forester, cold brew coffee syrup, tuaca, cream,  
fernet branca

## BRUNCH CLASSICS

**MIMOSA 5**  
**BLOODY MARY 7**  
**MEGMOSA 8**  
ruby red grapefruit, prosecco  
**POINSETTIA 9**  
cranberry, triple sec, prosecco

## BEVERAGES

**JAMES BOYCE BLEND COFFEE 4**  
french press  
**ESPRESSO 4**  
**CAPPUCCINO 5**  
**MIGHTY LEAF HOT TEAS 4**  
**HOUSE LEMONADE 5**

*Chef James Boyce*

Sunday October 6, 2019