

GERSHWIN'S

APPETIZERS

MUSSELS & MASCARPONE

White wine, garlic, fennel, mascarpone, thyme • \$13

FRIED SHRIMP

Garlic-oil, lemon, cocktail sauce • \$14

JUMBO SEA SCALLOPS

With pancetta-jalapeño fromage bleu cream reduction • \$20

CAVATAPPI AU GRATIN

Cavatappi, mornay, gruyere, parmesan • \$12

ESCARGOT

Parsley-shallot butter, grilled toast-point • \$16

HUMMUS PLATE

House-made hummus, crudité, pickled vegetables, flatbread • \$10

BURRATA

Chef's daily selection of pairings • \$13

TOMATO TART

Puff pastry, dijon, gruyere, parmesan, tomato, fine herbs • \$12

CHARCUTERIE BOARD

Chef's selection of 3 cured meats, 3 cheeses, 3 vegetables & 3 spreads • \$25

SOUPS AND SALADS

CAESAR SALAD

Anchovy-garlic vinaigrette, olive tapenade crouton, parmesan • \$11

SUMMER GREENS

Market greens, local herbs, house vinaigrette • \$11

FRENCH ONION

Roasted veal bones, caramelized onions, gruyere and parmesan crouton • \$10

SIDES

Smashed Potatoes \$5 | Market Vegetables \$5

A gratuity of 20% is added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

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ENTREES

PICKLE BRINED FRIED CHICKEN

Pickle-brined fried chicken, herb bearnaise, friséé • \$26

CHICKEN & MUSHROOM RAVIOLI

Grilled chicken, wild mushroom ravioli, mushroom cream sauce, duxelle • \$24

STEAK AU POIVRE

With smashed potatoes and market vegetables, topped with a peppercorn cream sauce

New York strip • Market price

Ribeye • Market price

Filet Mignon • Market price

LINGUINE

Roasted mushrooms, kale-pesto, parmesan • \$20

(Add chicken \$8, shrimp or salmon \$12)

DUCK A L'ORANGE

Maple Leaf farms duck breast, orange glaze, sweet potato grits • \$30

ATLANTIC SALMON

Grilled salmon, corn fritter, caper salsa-verde • \$30

PORK MILANESE

Breaded pork chop, blistered cherry tomatoes, arugula • \$28

SEAFOOD RISOTTO

Arborio rice, white wine, scallops, shrimp, mussels • \$30

♥ VEGAN SAUSAGE LINGUINE

Beyond sausage crumbles, market vegetables, linguine • \$26

♥ DIRTY RICE (VEGAN)

Beyond sausage, brown gravy, Carolina long-grain rice • \$26

♥ VEGAN ROASTED CAULIFLOWER

Cauliflower steak, orzo, chimichurri • \$26

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