



**GABRIELLE**

CHARLESTON



LUNCH MENU



## LUNCH

11:00AM—3:00PM

### HOUSE CAESAR half 8 | full 12

Romaine hearts, crouton crumble, grated pecorino

### BEETS PANZANELLA SALAD half 8 | full 12

Roasted red beets, pickled gold beets, candy cane beets, orange, goat cheese, herbs, caraway croutons

### MIXED GREENS half 8 | full 12

Vertical roots gem lettuce, carrot ribbons, shaved radish, green goddess dressing

Add seared shrimp or herb marinated chicken 7

### GREEN TOMATO GAZPACHO 15

Citrus blue crab salad

### TRADITIONAL COBB SALAD 18

Herb marinated chicken, boiled egg, bacon lardon, blue cheese, pickled onions, shallot dressing

### CRISPY CHICKEN SANDWICH 16

House made pickles, Red Clay hot sauce mayo, shredded lettuce slaw, brioche, belgian frites

### GABRIELLE BURGER 18

Shredded lettuce slaw, comebacksauce, pickled green tomato, brioche bun, belgian frites

### EGGS "BENNETT" 26

Poached eggs, filet medallions, béarnaise

### SHRIMP BLT 18

Sliced tomato, crispy bacon, arugula, roasted garlic aioli, country white bread, belgian frites

### MUSSELS AND FRITES 16

Caramelized fennel, roasted garlic, sofrito, white wine broth, grilled baguette

### PAN SEARED LOCAL FLOUNDER 24

Braised field peas, tomato conserva, charred okra

### LOW COUNTRY BRAISED CHICKEN 20

Seared and braised thigh, curried tomatoes, Carolina gold rice, currants, almonds

### SHRIMP AND GRITS 22

White grits, seared shrimp, bacon lardons, scallions



**CRAFTED**

**BERRY DELICIOUS 18**

Absolute Elyx, blackberry simple syrup, lime juice, basil

**CUTE CUMBER MARGARITA 16**

Patron Silver, lime juice, simple syrup, muddled cucumber

**OLD FASHIONED REVOLUTION 18**

Makers Mark whiskey, Templeton rye, St. Remy VSOP, Apple Jack brandy, simple syrup, Bitterman's spiced chocolate mole bitters, Angostura bitters

**BENNETT SPRITZ 16**

Absolute Citron vodka, lime juice, lemon juice, orange juice, simple syrup, Tiamo topper

**MAGIC HAT 16**

Hat Trick gin, grapefruit juice, lemon juice, honey simple syrup

**WINE**

**CHAMPAGNE & SPARKLING**

	<b>GLS</b>	<b>BTL</b>
Tiamo, Prosecco di Valdobbiadene, Veneto, Italy	12	
Schramsberg, Brut Rosé, "Mirabelle", North Coast, California	18	
Veuve Clicquot "Yellow Label", Brut, Champagne, France	31	126

**WHITES**

	<b>GLS</b>
Cave de Lugny "Les Charmes", Mâcon Lugny, Burgundy, France	14
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	14
Lagar De Cervera, Albariño, Rías Baixas, Spain	14
CrossBarn by Paul Hobbs, Sonoma Coast, California	18

**ROSÉ**

	<b>GLS</b>
Flowers, Rosé, Sonoma, California	18

**REDS**

	<b>GLS</b>
King & Cannon, Willamette Valley, Oregon	13
Newton, Cabernet "Skyside", North Coast, California	15
Duckhorn, Merlot, Napa, California	18

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 20% gratuity added to parties of six or more guests*