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APPETIZERS

HUMMUS TRIO

Classic, Kalamata and Tangy Red Pepper
with Toasted Pita

9

ZESTY CALAMARI

Hand-breaded Calamari and Banana Pepper
Slices with Chipotle Mayo

10

SPINACH ARTICHOKE DIP

Sautéed Spinach, Artichoke Hearts,
Parmesan and Cream Cheese
with Toasted Pita

9

WINGS

Jumbo Wings, served with your choice of
Ranch or Bleu Cheese Dipping Sauce

FLAVORS

Buffalo, BBQ, Spicy Garlic,
Old Bay, Szechwan Diablo

6 FOR \$8, 12 FOR \$15,
18 FOR \$22

CUTTING BOARDS

MEATS

Served with Crostini and Dijon Mustard

HICKORY SMOKED "PIT" HAM

From Virginia

TOSCANO SALAMI

(with Fennel Seeds) from Olli Salumeria

SAUCISSON À L'AIL

(Garlic Sausage) from Fabrique Delices

13

CHEESES

Served with Crostini and Preserves

POINT REYES BLUE

Farmstead Cheese Co, CA

DOUBLE CREAM BRIE

New Holland, PA

GRAFTON CHEDDAR

Brattleboro, VT

11

SANDWICHES AND WRAPS

Served with choice of Fries or Chips

CHIPOTLE CHICKEN WRAP

Grilled Chicken, Lettuce, Tomato, Pepper
Jack Cheese, Chipotle Mayonnaise in a
Tomato Basil Wrap

10

SMOKED TURKEY CLUB WRAP

Smoked Turkey, Applewood Smoked Bacon,
Lettuce, Tomato, Swiss Cheese, Mayonnaise,
Tomato Basil Wrap

11

GRILLED REUBEN

Corned Beef, Sauerkraut, Swiss Cheese
and Thousand Island Dressing
on Black Russian Rye

13

THE ITALIAN WRAP

Ham, Salami, Pepperoni, Lettuce, Tomato,
Red Onion, Dijonnaise

13

CODFISH SANDWICH

Lightly Breaded Golden Filet
with LTO on a Brioche Bun

12

JUMBO LUMP CRAB CAKE

On Toasted Brioche with Spicy Jalapeño
Remoulade, Lettuce, Tomato and Onion

13



In the interest of helping to reduce the global carbon
footprint generated by plastic waste, eco-friendly
paper straws are now available upon request.

Please alert your Server of any food allergies, as
not all ingredients are listed on the menu. Eating
raw or undercooked fish, shellfish, eggs or meat
increase the risk of foodborne illnesses.

18% GRATUITY ADDED TO PARTIES OF 5 OR MORE

SALADS

ANCHOR BAR

Buffalo Grilled Chicken, Mixed Greens,
Cheddar, Carrots, Cucumbers, Tomato, Red
Onion, Croutons

14

ROASTED BEETS AND GOAT CHEESE

Toasted Pistachios, Young Watercress,
Blood Orange Vinaigrette

13

BIBB LETTUCE WEDGE

Cherry Tomatoes, Braised Bacon,
Pickled Red Onions,
Point Reyes Blue Cheese Dressing

13

BLACK MISSION FIGS WITH BURRATA

Arugula, Country Ham, Honeycrisp Apples,
Toasted Almonds, Balsamic Vinaigrette

14

LITTLE GEM CAESAR

Aged Reggiano, Avocado,
Sourdough Croutons

12

Add Grilled Chicken (4)

Add Shrimp (6)

Add Salmon, Steak or Seared Tuna (7)

Make it Pittsburgh-Style with Fries and
Boiled Egg (3)

SIDES

Hand-cut Fries, Cole Slaw, Kettle Chips, (3)

Fruit, Sautéed Vegetables, House Salad,

Crispy Brussels Sprouts,

Smoked Gouda Mac and Cheese (4)

SOUPS

FRENCH ONION

Crock 5

TRADITIONAL CHILI

Cup 3  Bowl 5

SEASONAL SOUP

Cup 3  Bowl 5

STEAKS

Grilled to desired temperature, served with House Salad, Hand-cut Fries, Asparagus, and choice of the following sauces: Horseradish Cream, Chimichurri, Sauce Au Poivre

HANGER STEAK , 8 oz	24
NEW YORK STRIP , 12 oz	28
FILET MIGNON , 8 oz	34

Adorn your steak with Crab Cake (6), Bleu Cheese (3), Sautéed Onions or Mushrooms (2)

PASTAS

PAPPARDELLE PRIMAVERA	13
<i>Spring Vegetables sautéed in Butter and White Wine, finished with Basil Pesto</i>	
BUCATINI BOLOGNESE	16
<i>Pork and Beef Sugo, Parmigiano Reggiano, Pepperoni Bread Crumbs</i>	
MUSHROOM RAVIOLI	16
<i>Roasted Garlic Cream Sauce, Parmesan and Broccoli</i>	

GOURMET BURGERS

Served with Hand-cut Fries

ULTIMATE BACON CHEESEBURGER	14
<i>Smoked Gouda, Applewood Smoked Bacon, Grilled Onions</i>	
MUSHROOM AND SWISS	13
<i>Sautéed Mushrooms, Swiss Cheese</i>	
DIABLO	13
<i>Grilled Jalapeños, Pepper Jack Cheese, Habanero Sauce and Spicy Mayo</i>	
BIG BLUE	14
<i>Point Reyes Blue Cheese, Arugula, Crispy Onions</i>	
OLIVE BURGER	13
<i>Grilled Green Olives, Provolone Cheese, Olive Aioli</i>	
SALMON BURGER	15
<i>Pickled Red Onions, Spinach, Tzatziki</i>	
VEGETARIAN	12
<i>Black Beans, Cheddar, Roasted Peppers, Pico de Gallo, Sriracha Aioli</i>	

*Add Fried Egg (1)
Add Thick Cut Bacon (2)
Add Avocado (2)*

HISTORIC MARIETTA'S COLORFUL HISTORY

BRAVE PIONEERS

Marietta has a rich and storied past. In 1788, a small fleet of vessels—among them, the 45-ton *Adventure Galley* and the smaller 3-ton *Adelphia*—carried 48 brave men to establish the first permanent settlement in the Northwest Territory at the confluence of the Muskingum and Ohio rivers. These pioneers named the settlement Marietta, to honor Queen Marie Antoinette of France for her support of U.S. independence from the British.

FROM SWAMP TO SPECTACULAR

The first oil in Marietta was discovered in 1860, and the settlement quickly became a boom town. Much of what is now downtown Marietta—including Second Street where you are now sitting—remained a swampland until as late as 1890, when Colonel John H. Riley built this three-story brick structure, aptly named the New Riley Block.

Local oil entrepreneur John M. Hackett bought the complex in 1902 and converted the first floor into a bowling alley, offering free lunch, 5¢ beer and 10¢ whiskey. He also expanded the building to include hotel rooms.

The Hackett family sold the building in 1965. In 1981 it was renovated and christened The Adventure Galley, after the vessel carrying the original Pioneers. The Adventure Galley was the gathering place for Marietta College students and locals alike. The food was bounteous, the drinks generous and the music loud.

An alumnus of Marietta College purchased the building located at 203 Second Street in 2000. After a full renovation, the restaurant re-opened as The Galley. The Adelphia Music Hall was opened next door in 2010, after extensive renovations were made to the once condemned building. Finally, The Hackett hotel was revived on the third floor of The Galley. It was only fitting to honor John M. Hackett by naming the five-room boutique hotel after him.

Local Lore

It should come as no surprise that locals suggest our historic buildings have their fair share of ghostly visitors. One spirit in particular, whom the staff has affectionately named Charlotte, is a coy lady who tends to take a liking to the gentleman employees of The Galley and The Adelphia. Reports of tables moving, glasses shaking, doors slamming and other eerie sightings have been given. We surmise that Charlotte remains in the building from its early days as a house of ill repute.