

Gigi's

SOUTHERN
TABLE

Bayou Bites



- Chipotle Deviled Eggs ^{GF} 8
chipotle w/ chopped bacon & red onion
- Bleu Cheese Brisket Chips ^V 13
smoked brisket, bleu cheese, cajun chips & fried onions
- Crispy Calamari ^{GF} ^V 10
gluten free flour, cider & honey pickled peppers w/
lemon caper berry aioli
- Farm Frites ^{GF} ^V 7
local green beans char-grilled w/ horseradish aioli
- Crab & Bacon Hush Puppies 10
a southern favorite
- Smoked Gouda Pimento Dip ^V 9
w/ grilled naan bread & hothouse cucumbers
- Cornmeal Crusted Fried Oysters 12
- Lemon Pepper Fried Shrimp 12

Kettles & Greens

- Chef's Soup 6
- French Onion Soup 7
provolone cheese & croutons served in onion bowl
- Louisiana Gumbo 6
local andouille & chicken add crawfish +2
- House Salad ^{GF} ^V 9
field greens, pickled red onions, goat cheese, candied
pecans & peach vinaigrette
- Baby Kale Caesar Salad 9
organic baby kale, asiago & pan fried croutons w/
caesar dressing
- Wedge Salad ^{GF} 9
iceberg wedge, bacon lardons, slow roasted tomatoes,
red onion, bleu cheese crumbles & bleu cheese dressing

Odds n' Ends

- Sweet Potato Fries 5
- Chips 2
- Fresh Cut Fries 3
- Asparagus 5
- Cheesy Grits 3
- Southern Black Beans 4
- Sweet Corn & Roasted Garlic Risotto 6

gigisdining.com (814) 861-3463
2080 Cato Ave, State College

^{GF} Gluten Free ^V Vegetarian ^{\$} \$2 OFF during Happy Hour

*Parties of 6 or more 18% gratuity will be added-
*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness



From the Pond

- Gigi's Featured Catch of the Day market
- Southern Catfish 21
pan fried w/ cornmeal crust & vermouth emulsion, tait
farm tomato chutney & southern ham hock black beans
- Charleston Twin Crab Cakes 26
pan fried crab cake, tomato butter & sweet corn succotash
- Shrimp & Grits ^{GF} 18
blackened-grilled tiger shrimp with creamy hominy
grits, tasso ham gravy, wilted baby kale & tomatoes
- Fried Seafood Platter 24
oysters, shrimp, catfish, crab & bacon hush puppies
w/ louie sauce add fresh catch +12

Barn Yard

(hand-cut steaks served w/ confit fingerling potatoes & vegetables)

- Rib Eye Steak* 29
12oz topped w/ chipotle butter
- Filet Mignon* ^{GF} 34
6oz topped with cajun onions & caramelized bleu cheese
- Hanger Steak* 28
10oz infused w/ roasted garlic, rosemary & balsamic glaze
- Maple Bourbon Chicken Breast 23
served w/ roasted garlic, sweet corn risotto & vegetable
- Southern Fried Pork Chop 25
tasso ham gravy, creamy grits & seasonal vegetable

Southern Comfort

- Coastal Pasta 20
local fusilli pasta with littleneck clams, local bacon,
spring onions & creamed corn
- Sweet Pea & Truffle Ravioli ^V 19
local ravioli's w/ slow roasted tomato vodka sauce
& asiago cheese
- Steak & Wild Mushroom Pasta 24
local pasta, cream sauce, steak, wild mushrooms,
herbed panko & pecorino romano cheese

Handhelds



- Bacon Cheddar Burger* 13
grilled-local bacon loaf, cheddar, bacon tomato jam, bibb
lettuce & garlic aioli on a brioche bun w/ sea salt chips
- Valley Burger* 13
grilled- local bacon, brie cheese, bibb lettuce & tait farm
ginger peach chutney on a brioche bun w/ sea salt chips
- Cajun Catfish Tacos 12
blackened grilled-sweet corn salsa, spicy chili aioli
& old bay chips
- Fried Oyster Po Boy 15
crispy fried oysters, diced tomatoes, lettuce, louie sauce,
amarosa roll & old bay chips
- Local Pulled Pork 12
6 hour roasted pork butt with cole slaw on a
brioche bun & old bay chips
- Butternut Squash & Feta Tacos ^V 10
southern crispy butternut squash, black bean,
cauliflower w/ feta cheese salsa, cilantro & old bay chips
- Free Bird 11
pulled & chilled-free range chicken on grilled
naan bread with pickled onion, cucumbers, charred
tomato aioli, bacon & baby kale w/ old bay chips