

STARTERS Y'ALL

SPOONFULS & southern GREENS of comfort

- Calamari 12 
lemon caper aioli, pickled peppers
- Southern Fried Oysters or Shrimp 12
louie sauce
- Fried Green Tomato Stack 13 
pimento cheese, green tomato chow chow, balsamic glaze
- Chipotle Deviled Eggs 8 
red onion, bacon
- Candied Pecan Pimento Dip 10 
naan bread, cucumbers
- Farm Frites 9 
charred green beans, horseradish aioli
- Basket of Biscuits 4 
handmade, honey butter

- Chef's Soup market price
fresh daily
 - French Onion Soup 7
crostini, provolone cheese
 - Louisiana Gumbo 6
add crawfish 1
 - House Salad 5/9 
field greens, pickled red onions, goat cheese, candied pecans, pecan peach vinaigrette
 - Baby Kale Caesar Salad 5/9
parmesan, croutons
 - Classic Wedge 10
applewood smoked bleu cheese dressing, bacon lardons, slow roasted tomatoes, bleu cheese crumbles, red onions
- ADD TO ANY SALAD
 blackened or grilled chicken 5
 blackened or grilled shrimp 8
 5 oz hangar steak 10

when the DINNER BELL RINGS

We receive multiple deliveries each week from our seafood suppliers. Our Blue Catfish comes from the Chesapeake Bay through the Wide Net Project, our crab meat is fresh from Maryland and our shrimp are flown from the Gulf of Mexico.

We use a local harvest program to ensure our meat is coming from nearby farms to your table. All of our beef is black angus from Pennsylvania and our pork is raised locally in Julian. No antibiotics or growth hormones are used.

Fresh Catch market price

flown in fresh, daily

Chesapeake Blue Catfish 26

blackened, cilantro lime butter, red rice, vegetable

Shrimp & Grits 24

blackened tiger shrimp, tasso ham gravy, tomato, baby kale, grits

Charleston Twin Crab Cakes 26

tomato butter, sweet corn succotash

Farmers Pork Chop 23

brown sugar bourbon sauce, charred asparagus, gruyere bacon scalloped sweet potatoes

Yard Bird 23

1/2 roasted chicken, lemon caper sauce, gruyere bacon scalloped sweet potatoes

Southern Shrimp Carbonara 20

blackened shrimp, andouille, linguini, basil, tomato, sweet peas, parmesan

Mascarpone Ravioli 19

spinach, sundried tomatoes, wilted baby kale, roasted red peppers, vodka sauce, asiago

Chicken & Crawfish Etouffee 22

blackened chicken breast, crawfish etouffee, linguini

Smoked Brisket 10 oz 26

jalapeno cheddar cornbread and choice of side

Hangar Steak* 10 oz 30

Ribeye* 12 oz 32

Filet Mignon* 6 oz 34

all hand-cut steaks served with balsamic shallots and bone marrow butter and choice of side:

black beans - collard greens - creamed corn
sweet potato fries - gigi's fries

HANDHELDS

Charleston BLT Burger* 17

candied cajun bacon, cajun onions, baby watercress, fried green tomatoes, pimento cheese, brioche bun

Bacon Cheddar Burger* 14

bacon, cheddar cheese, garlic aioli, tomato bacon jam, bibb lettuce, brioche bun

Fried Chicken Chow Chow Sandwich 14

chili lime chicken breast, green tomato chow chow, pimento cheese, baby watercress

Bourbon BBQ Sandwich 13

apple braised pork, carolina coleslaw

Fried Po Boy 15

chicken, oyster or shrimp, louie sauce, field greens, tomato

Blackened Catfish Tacos 14

corn salsa, tomatoes, field greens, spicy chili aioli

 vegetarian

 gluten free

see reverse side for
RAW BAR menu

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