

Gunther & Co.

SOUP OF THE DAY 7

WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

smoked tomato broth. shaved fennel. VA. grits

SHAVED FENNEL, ORANGE & OLIVE SALAD 12

radicchio. plum. toasted pistachio. sherry vinaigrette

HONOLULU AHI TUNA POKE BOWL 16

spicy Korean mayonaise. jasmine rice. avocado. cucumber. carrot.
jalapeño. scallion. sesame. wasabi

DUCK CONFIT & SCALLION SPRING ROLLS 12

sweet chili sauce

WHOLE MILK BURRATA 12

black mission figs. lemon zest. toasted pistachios. Arbequina olive oil

FRIED GREEN TOMATOES 12

green hatch chili salsa verde. lime crema



SEARED WAR SHORE SEA SCALLOPS 26

Thai glass noodles. sugar snap peas. peanuts. avocado-cilantro vinaigrette

BUTTERNUT SQUASH FARROTTO 22

coconut milk. miso. grana padano. toasted pepitas.
crispy leeks. Korean aioli

HOUSE SMOKED GRILLED RACK OF LAMB 32

roasted papas bravas. grilled farm scallions.
red chili mole. buttermilk crema

THAI SEAFOOD HOT POT 25

shrimp. mussels. clams. scallops. fish. coconut milk.
lemongrass. sticky rice

TEA SMOKED DUCK BREAST 26

roasted wild mushrooms. roasted olive. pernod roasted fennel.
orange-ginger sauce

PAN ROASTED LOCAL ROCKFISH 30

tomato, saffron & smoked paprika broth. fennel. fava beans.
fingerling potatoes. green garlic aioli. crostini

WOOD OVEN ROASTED CHICKEN 22

summer succotash. green hatch chili salsa verde. crispy shallots

GRILLED HANGER STEAK FRITES 28

chimichurri. sautéed garlic greens. house malt salt fries

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FLATBREAD & GREEN GARBANZO HUMMUS 8

Greek Yogurt. Za'atar. Preserved Lemon

WOOD OVEN ROASTED OLIVES 6

OYSTER TASTER M.P.

On the Half Shell. Six Varieties. Two Of Each

ARTISANAL CHEESES

1 for 6 • 2 for 11 • 3 for 15

HORNBACHER RÉSERVE

Fritzenhaus Dairy. Raw Cow's Milk.
Sumiswald, Switzerland

VAT 17 CHEDDAR

Deer Creek. Cow's Milk.
Sheboygan, WI

GUNPOWDER BLUE

The Great Cheese. Cow's Milk.
Baltimore, MD

OLD YELLER

The Great Cheese. Cow's Milk.
Baltimore, MD

AGED EWEPHORIA

Sheep's Milk.
Friesland, Holland

MONOCACY ASH

Cherry Glen. Goat's Milk.
Boys, MD

WOOD OVEN ROASTED OYSTERS 13

Smoky Chilis. Orange. Butter. Shallot. Scallion

GUNTHER SALAD 7

Baby Greens. Champagne Vinaigrette

SHRIMP & PORK STEAMED DUMPLINGS 12

Ponzu Sauce

BEEF TARTARE 13

Thai Chili. Cilantro. Dill. Lime Leaf. Grilled Crostini

AUTUMN HONEY CRISP APPLE SALAD 12

Wood Oven Roasted Beets. Shaved Beets. Toasted Walnuts
Baby Arugula. Miso-Dijon Vinaigrette

Chicken Breast +5

Shrimp +6 Steak +7

HEIRLOOM TOMATO & ROASTED CORN 12

Farm Beans. Basil. Chives. Saba. Arbequina Extra Virgin Olive Oil
Chicken Breast +5

Shrimp +6 Steak +7

WOOD OVEN FLATBREAD 15

Ricotta. Garlic Confit. Oven-Dried Tomatoes. Crispy Prosciutto. Baby Spinach

GRILLED CHICKEN SANDWICH 13

Avocado Fresca. Fontina. Pickled Onions. House-Made Brioche Bun. House Malt Salt Fries

THE BURGER 13

Local Dry-Aged 7oz Beef Burger. House-Made Brioche Bun. House Malt Salt Fries

Cheese +1.5

Bacon +2

HOUSE-MADE GOAT CHEESE & WILD MUSHROOM RAVIOLI 18

Sunchoke Puree. Roasted Farm Squash. Brown Butter. Crispy Sage. Pine Nuts

SIDES

HOUSE-MADE MALT SALT FRIES 5

WOOD OVEN ROASTED VEGETABLES 6

SAUTÉED GREENS. GARLIC 6

BAKED MACARONI & CHEESE 8

STIR-FRIED SESAME FARM BEANS 6

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

20% gratuity will be added for parties of 7 or more

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CHOCOLATE PAVÉ 9

red berry coulis. vanilla-cocoa nib ice cream

LAURA CHENEL GOAT CHEESE CAKE 9

blueberry compote. lavender honey.
lemon-poppy seed sorbet

FROZEN "ICED" COFFEE TART 9

toasted meringue. devil's food cake.
coffee glaze. chocolate-espesso bean crumble

SEMOLINA PLUM CAKE 10

toasted almonds. plum coulis.
mascarpone ice cream

HOUSE MADE ICE CREAM & SORBET 8

freshly baked cookie

ARTISANAL CHEESE PLATE 15

three cheeses. candied pecan. accompaniments

DESSERT WINES. PORT 12

Yalumba. "Antique Tawny". Museum Reserve.
NV. Angaston, Southern AU.

Cesar Florido Moscatel Dorado.
NV. Chipiona, ES.

Petit Guiraud. 2013. Sauterns.
Bordeaux, FR.

Seifried. "Sweet Anges" Riesling. 2015.
Nelson, NZ.

CORDIALS. DIGESTIFS. APÉRITIFS

Green Chartreuse 13.5

Yellow Chartreuse 13.5

Singani "63" 9

Caffo Amaro 7

Drambuie 9.5

Grand Mariner 10

Art in the Age Root 8.5

Art in the Age Sage 8.5

Vieux Carre 14

Royal Combier 14

Aperol 7

Letherbee Fernet 9.5

Letherbee Besk 9.5

St George's Coffee 8

Amarula 8

Becherovka 7

Foro Amaro 10

Zucca Rabarbaro 9

Cynar 7

Fernet Branca 8

Boomsma Claerkampster

Cloosterbitter 6

Caffo Amaretto 7

Caffo Sambuca 6

Agwa De Bolivia 9

CHESAPEAKE BAY ROASTING COMPANY

ORGANIC

CATTAIL DARK ROAST COFFEE 3.5

ECO REEF DECAF COFFEE 3.5

ESPRESSO | AMERICANO 3

CAPPUCCINO | LATTE 5

MOCHA 6

TWO LEAVES AND A BUD

ORGANIC 3

DARJEELING | EARL GREY

JASMINE | TROPICAL GOJI

PEPPERMINT | CHAMOMILE



GRILLED CHEESE 8

house fries

PIZZA 9

tomato. mozzarella

MACARONI & CHEESE 8

PETITE STEAK 9

house fries

GRILLED SHRIMP 9

roasted vegetables

