

Gunther & Co.

SOUP OF THE DAY 7

WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

smoked tomato broth. shaved fennel. VA. grits

FRIED BRUSSEL SPROUTS 10

pork lardon. shallots. maple-balsamic gastrique

WOOD OVEN CHARRED OCTOPUS 14

duck fat roasted farm potatoes. caramelized onions. preserved lemon-garlic aioli.

DUCK CONFIT & SCALLION SPRING ROLLS 12

sweet chili sauce

WHOLE MILK BURRATA 12

baby romaine & kale caesar. garlic crostini crumble. boquerones.
lemon zest. Arbequina extra virgin olive oil



SEARED WARM SHORE SEA SCALLOPS 27

wild mushroom risotto. frisée. royal trumpet mushrooms. confit shallot

BUTTERNUT SQUASH FARROTTO 22

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

RED WINE SHORT RIB 32

sweet potato-coconut milk puree. roasted romanesco cauliflower.
purple farm potatoes. red wine reduction

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

shellfish conserva. melted leeks. fingerling potatoes. dill.
calamansi orange beurre blanc

WOOD OVEN ROASTED CHICKEN 22

harissa roasted farm carrots. agrodolce blistered cipollini onions.
beluga lentils. greek yogurt sauce

GRILLED HANGER STEAK FRITES 28

chimichurri. sautéed garlic greens. house malt salt fries

G & Co. is committed to serving composed plates as created by our chef.
Therefore changes are not permitted.

Gunther & Co.

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

SAXTON RIVER

Grafton Village. Raw Cow's Milk.
Grafton, VT

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

#1 BABY KALE SALAD 11

Pickled Broccoli. Julienne Carrot. Bean Sprouts.
Cucumber. Scallion. Cilantro. Peanuts. Sesame-Peanut Dressing

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

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

FARM APPLE TART 9

cider reduction. whiskey ice cream.
apple chips

FROZEN PUMPKIN TART 9

graham cracker financier. toasted meringue.
cardamom crème anglaise. pepita crumble

GINGER CRÈME BRÛLÉE 9

spiced gingerbread cookie

HOUSE MADE ICE CREAM & SORBET 8

freshly baked cookie

ARTISANAL CHEESE PLATE 15

three cheeses. candied pecan. accompaniments

Pastry Chef Jessica Banner

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

IT'S THE GREAT PUMPKIN 12

Brady's Irish Cream. Bloomery Pumpkin Spice Liqueur.
Dark Roast Coffee. Whipped Cream. Nutmeg

SWEATER WEATHER 10

American Star Lime Vodka. Chamomile Cordial. Lime Juice. Hot Water

TWO LEAVES AND A BUD

ORGANIC 3

DARJEELING | EARL GREY

JASMINE | TROPICAL GOJI

PEPPERMINT | CHAMOMILE



PORTS. DESSERT WINES

Yalumba. "Antique Tawny". Museum Reserve.
NV. Angaston, Southern AU. 12

W. J. Graham's. 20 year Tawny Port.
Douro, PT 15

W. J. Graham's. "Six Grapes". Reserve Port
Douro, PT 12

Cesar Florido Moscatel Dorado.
NV. Chipiona, ES. 12

Petit Guiraud. 2013. Sauterns.
Bordeaux, FR. 12

Seifried. "Sweet Anges" Riesling. 2015.
Nelson, NZ. 12

CORDIALS. DIGESTIFS. APÉRITIFS & COGNACS

D'usse VSOP 16	Letherbee Besk 9.5
Hardy Legends 1863 16	Bloomery Pumpkin Spice 10
Green Chartreuse 13.5	St George's Coffee 8
Yellow Chartreuse 13.5	St George's Spiced Pear 8
Singani "63" 9	Amarula 8
Caffo Amaro 7	Becherovka 7
Averna Amaro 8	Zucca Rabarbaro 9
Foro Amaro 10	Cynar 7
Drambuie 9.5	Fernet Branca 8
Grand Mariner 10	Boomsma Claerkampster 6
Art in the Age Root 8.5	Caffo Amaretto 7
Art in the Age Sage 8.5	Caffo Sambuca 6
Vieux Carre 14	Agwa De Bolivia 9
Royal Combier 14	Bènedictine 10



GRILLED CHEESE 8

house fries

PIZZA 9

tomato. mozzarella

MACARONI & CHEESE 8

PETITE STEAK 9

house fries

GRILLED SHRIMP 9

roasted vegetables

