

# Gunther & Co.

## SOUP OF THE DAY 7

### WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

smoked tomato broth. shaved fennel. VA. grits

### HAMACHI CRUDO 15

apple-horseradish slaw.  
smoked mushroom-black garlic aioli

### DUCK CONFIT & SCALLION SPRING ROLLS 12

sweet chili sauce

### FRIED ACORN SQUASH 12

Thai butternut squash purée. compressed granny smith apples.  
jalapeño. coconut

### WOOD OVEN ROASTED CAULIFLOWER 11

dill yogurt. pomegranate seeds. pine nuts



### SEARED SEA SCALLOPS 26

sunchoke puree. beluga lentils. celery root. apple. shiitake mushrooms

### SPRING MORELS 27

beluga lentils. quinoa. shiitake mushrooms. cipollini onions.  
green garbano beans. dill. ramp salsa verde

### RED WINE BRAISED LAMB SHANK 28

toasted Israel cous cous. curry. pine nuts. apricots. sour cherries.  
pomegranate seeds. sautéed greens

### 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 COD 27

roasted cauliflower. baby carrots. wild mushrooms.  
blistered cipollini onions

### WOOD OVEN ROASTED CHICKEN 22

sweet potatoes. caramelized onions. bacon lardons. mustard greens.  
black pepper-apple cider gastrique

### GRILLED HANGER STEAK FRITES 28

chimichurri. sautéed garlic greens. house malt salt fries

# 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

### 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.  
Boyd's, MD

## WOOD OVEN ROASTED OYSTERS 13

Smoky Chilis. Orange. Butter. Shallot. Scallion

## GUNTHER SALAD 7

Baby Greens. Champagne Vinaigrette

## SHRIMP & LEMONGRASS STEAMED DUMPLINGS 12

Ponzu Sauce

## BEEF TARTARE 13

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

## ROASTED ACORN SQUASH & CHIOGGIA BEETS 13

Gunpowder Blue. Spiced Pecans. Greens.  
Mulled Cider Vinaigrette

## AUTUMN PEAR SALAD 11

Arugula. Grafton Village Sharp Cheddar.  
Toasted Seed Granola. Espresso Vinaigrette

Chicken Breast +5

Shrimp +6

Sirloin +6

## ROASTED WILD MUSHROOM FLATBREAD 15

House Made Ricotta. Rosemary. Sage. Thyme. Winter Greens. Lemon Vinaigrette

## GRILLED CHICKEN SANDWICH 12

Avocado Fresca. Fontina. Pickled Onions. House Malt Fries

## THE BURGER 13

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

Cheese +1.5

Bacon +2

## HOUSE-MADE BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI 18

Winter Greens. Blistered Cipollini Onions. Pepitas. Grana Padano

## SIDES

### HOUSE-MADE MALT SALT FRIES 5

### WOOD OVEN ROASTED VEGETABLES 6

### SAUTÉED GREENS. GARLIC 6

### BAKED MACARONI & CHEESE 8

### FARRO & ROASTED VEGETABLES 6

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

20% gratuity for parties of 7 or more

# Gunther & Co.

## CHOCOLATE PAVÉ 8

espresso caramel. candied cocoa nibs.  
stout ice cream

## TOASTED COCONUT MERINGUE 8

passion fruit mousse. winter citrus

## BRIOCHE BREAD PUDDING 8

bourbon crème anglaise. apricot sorbet

## TAHITIAN VANILLA BEAN CRÈME BRÛLÉE 8

chocolate-sea salt shortbread

## HOUSE MADE ICE CREAM & SORBET 8

Aja's freshly baked cookie

## ARTISANAL CHEESE PLATE 15

three cheeses. candied pecan. accompaniments

*Pastry Chef Aja Cage*

### 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



## FELIX FELICIS 11

Barr Hill Tom Cat Gin. Honey Infused Earl Grey Tea.  
Candied Orange Peel

## DESSERT WINES. PORT 12

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

M. Chapoutier Banyuls. 2013.  
Rhône Valley, FR.

Cesar Florido Moscatel Dorado.  
NV. Chipiona, ES.

Petit Guiraund. Sauterns.  
Bordeaux. FR.

Seifried. "Sweet Anges". 2014.  
Nelson, NZ.

## CORDIALS. DIGESTIFS. APÉRITIFS

Green Chartreuse 13.5

Yellow Chartreuse 13.5

La Corta Grappa 5

Meletti Amaro 6

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

Cappelletti Apertivo 7

Letherbee Fernet 9.5

Letherbee Besk 9.5

Becherovka 7

Foro Amaro 10

Zucca Rabarbaro 9

Cynar 7

Fernet Branca 8

Boomsma Claerkampster

Cloosterbitter 6

Lazzaroni Amaretto 7

Lazzaroni Sambuca 7

Agwa De Bolivia 9

Loukatos Ouzo 7

Bitter Truth EXP 9.5

Symour's Coffee 8



**GRILLED CHEESE 8**

house fries

**PIZZA 9**

tomato. mozzarella

**MACARONI & CHEESE 8**

**PETITE STEAK 9**

house fries

**GRILLED SHRIMP 9**

roasted vegetables

