

Gunther & Co.

RESTAURANT WEEK 2 COURSE BRUNCH 20

FIRST COURSE

choice of

JALAPENO CORN FRITTERS

tomato aioli

CITRUS POPPY SEED POUNDCAKE

lemon curd. berries

SUMMER BERRIES & GREEK YOGURT

honey. toasted pistachios

MAIN COURSE

choice of

FARM SCRAMBLED EGGS

goat cheese. roasted tomatoes. shallots. herbs.
hash brown potatoes. country toast

HOUSE SMOKED PULLED PORK FLATBREAD

sunny-side egg. green hatch chili salsa verde. cheddar. scallions. cilantro

BANANA BRIOCHE FRENCH TOAST

brown sugar-rum butter. crème faïche



RESTAURANT WEEK 2 COURSE LUNCH 18

FIRST COURSE

choice of

CHILLED SUMMER SQUASH SOUP

potato. jalapeño. basil-mint crema

FARMSTEAD SALAD

tomatoes. fava beans. pickled green strawberries. baby lettuces.
lemon vinaigrette.

MAIN COURSE

choice of

ROASTED TURKEY AVOCADO BLT SANDWICH

sriracha aioli. toasted ciabatta. house malt salt fries

SHRIMP PAD THAI

egg. peanuts. bean sprouts. cilantro. Thai basil

HOUSE SMOKED PULLED PORK FLATBREAD

green hatch chili salsa verde. cheddar. scallions. cilantro

Gunther & Co.

RESTAURANT WEEK 3 COURSE DINNER

FIRST COURSE

choice of

CHILLED SUMMER SQUASH SOUP

potato. jalapeño. basil-mint crema

FARMSTEAD SALAD

tomatoes. fava beans. pickled green strawberries. baby lettuces.
lemon vinaigrette

SHRIMP AQUACHILE

jicama. red onion. cucumber. cilantro. lime. jalapeño. tortilla chips



MAIN COURSE

choice of

WOOD OVEN ROASTED CHICKEN

summer succotash. salsa verde. crispy shallots

MEDITERRANEAN SEAFOOD COUS COUS

toasted Israeli cous cous. charred octopus. clams. shrimp. fennel. tomato-orange broth. dill

SUMMER TOMATO RISOTTO

roasted zucchini. burrata. smoked corn broth



DESSERT

choice of

CHOCOLATE PAVÉ

espresso caramel. vanilla-cocoa nib ice cream

ALMOND CORNMEAL CAKE

blackberry compote. Thai basil cream. vanilla bean ice cream

FROZEN LEMON TART

toasted meringue. graham cracker crumbs
blueberry-lavender coulis

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

SPRING AVOCADO SALAD 12

Grapefruit. Shaved Fennel. Baby Kale. Baby Arugula. Almonds.
Gin-Poppy Seed Vinaigrette

Chicken Breast +5

Shrimp +6 Steak +6

HEIRLOOM TOMATO & ROASTED FARM PEACHES 12

Battlefield Blue Cheese. Mint. Chives. Saba. Arbequina Extra Virgin Olive Oil

Chicken Breast +5

Shrimp +6 Steak +6

WOOD OVEN FLATBREAD 15

Roasted Garlic. Fava Bean Puree. Fresh Mozzarella.
Spring Lettuces. Pickled Rhubarb. Prosciutto

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 RICOTTA CHEESE RAVIOLI 18

Lemon. Dill. Fava Beans. Asparagus. Green Garbanzo Beans. Blistered Cipollini Onions.
Grana Padano Nage. Gremolata

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 will be added for parties of 7 or more