

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 & 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. Cripsy 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

Gunther & Co.



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-espresso 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