

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