

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.
Boys, 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 Sirloin +6

ROASTED TUSCARORA FARM ORGANIC ASPARAGUS 12

Carrot-Ginger Vinaigrette. Pistachios
Chicken Breast +5
Shrimp +6 Sirloin +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.

Gunther & Co.

CHOCOLATE PAVÉ 8

espresso caramel. vanilla-cocoa nib ice cream

STRAWBERRY RHUBARB TART 8

passion fruit curd. tellicherry peppercorn ice cream

LAURA CHENEL GOAT CHEESE CAKE 8

blueberry compote. lavender honey.
lemon-poppy seed 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



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 Guiraud. 2013. 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

Aperol 7

Letherbee Fernet 9.5

Letherbee Besk 9.5

Seymour'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

Lazzaroni Sambuca 7

Agwa De Bolivia 9

Loukatos Ouzo 7