

# Gunther & Co.

## SHRIMP BISQUE 7

grilled shrimp. chive

## SEARED WAR SHORE SCALLOP BLT 15

pork belly. frisee. pickled tomatoes

## TEMPURA BROCCOLI 10

dried peach sweet & sour sauce

## WHOLE MILK BURRATA 12

baby romaine & kale caesar. garlic crostini crumble. boquerones.  
lemon zest. Arbequina extra virgin olive oil

## WOOD OVEN CHARRED OCTOPUS 14

duck fat roasted farm potatoes. caramelized onions. preserved lemon-garlic aioli

## DUCK CONFIT & SCALLION SPRING ROLLS 12

sweet chili sauce

## WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

smoked tomato broth. shaved fennel. VA. grits



## HOUSE SMOKED BEEF BRISKET SANDWICH 18

tangy BBQ sauce. chipolte slaw. house-made brioche bun. house malt salt fries

## MAINE LOBSTER & MASCARPONE RISOTTO 32

grana padano. orange. frisee

## BUTTERNUT SQUASH FARROTTO 22

coconut milk. miso. grana padano. toasted pepitas.  
crispy leeks. Korean aioli

## GRILLED HANGER STEAK FRITES 28

chimichurri. sautéed garlic greens. house malt salt fries

## PAN ROASTED LOCAL ROCKFISH 30

shellfish conserva. melted leeks. fingerling potatoes. dill.  
calamansi orange beurre blanc

## RED WINE SHORT RIB 32

sweet potato-coconut milk puree. roasted romanesco cauliflower.  
purple farm potatoes. red wine reduction