

Gunther & Co.

END OF SUMMER CORN BISQUE 7

torn basil

MEDITERRANEAN MEZZE 12

green garbanzo bean hummus. wood oven roasted olives. baba gnoush. feta cheese.
house flatbread-garlic confit & za'atar

CHARCUTERIE & CHEESE 14

pickled mustard seeds. dijon. crostini

BUTTERMILK FRIED LOCAL SUGAR TOADS 13

mumbo sauce

HONOLULU AHI TUNA POKE BOWL 16

spicy Korean mayonnaise. jasmine rice. avocado. cucumber. carrot.
jalapeño. scallion. sesame. wasabi

WOOD OVEN ROASTED TUSCARORA FARM

ORGANIC VEGETABLES 12

blue potatoes. beets. baby carrots.
fava beans. spiced yogurt



SEARED PORK BELLY NOODLE BOWL 23

6-minute sweet soy marinated egg. fish fumet. glass noodles.
bean sprouts. napa cabbage. cilantro. pork sang

BUTTERMILK FRIED CHICKEN 22

tomato, ginger & corn salad. sweet potato-miso puree

SEARED HONOLULU AHI TUNA LOIN 30

Thai cucumber-ginger salad. sesame rice. scallions.
sweet & spicy habanero sauce

TUSCARORA FARM GRILLED SQUASH & BLOSSOMS 23

wild mushrooms. beluga lentils. crispy garlic. charred tomato vinaigrette

PAN ROASTED LOCAL ROCKFISH 30

tomato, saffron & smoked paprika broth. fennel. fava beans.
fingerling potatoes. green garlic aioli. crostini

TEA SMOKED DUCK BREAST 26

roasted wild mushrooms. roasted olive. pernod roasted fennel.
orange-ginger sauce

SEARED WAR SHORE SEA SCALLOPS 26

Thai glass noodles. sugar snap peas. peanuts. avocado-cilantro vinaigrette