

# Gunther & Co.

## CHOCOLATE PAVÉ 9

hazelnut brittle. caramel sauce. salted caramel ice cream

## FARM APPLE TART 9

cider reduction. whiskey ice cream.  
apple chips

## FROZEN "ICED" COFFEE TART 9

toasted meringue. devil's food cake.  
coffee glaze. chocolate-espresso bean crumble

## GINGER CRÈME BRÛLÉE 9

spiced gingerbread cookie

## HOUSE MADE ICE CREAM & SORBET 8

freshly baked cookie

## ARTISANAL CHEESE PLATE 15

three cheeses. candied pecan. accompaniments

*Pastry Chef Jessica Banner*

### 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

#### HOT-N-FUN 12

Brady's Irish Cream. Bloomery Chocolate Raspberry Liqueur.  
Dark Roast Coffee. Whipped Cream

#### SWEATER WEATHER 10

American Star Lime Vodka. Chamomile Cordial. Lime Juice. Hot Water

### TWO LEAVES AND A BUD

#### ORGANIC 3

DARJEELING | EARL GREY

JASMINE | TROPICAL GOJI

PEPPERMINT | CHAMOMILE



## PORTS. DESSERT WINES

Yalumba. "Antique Tawny". Museum Reserve.  
NV. Angaston, Southern AU. 12

W. J. Graham's. 20 year Tawny Port.  
Douro, PT 15

W. J. Graham's. "Six Grapes". Reserve Port  
Douro, PT 12

Cesar Florido Moscatel Dorado.  
NV. Chipiona, ES. 12

Petit Guiraud. 2013. Sauterns.  
Bordeaux, FR. 12

Seifried. "Sweet Anges" Riesling. 2015.  
Nelson, NZ. 12

## CORDIALS. DIGESTIFS. APÉRITIFS & COGNACS

D'usse VSOP 16	Letherbee Besk 9.5
Hardy Legends 1863 16	Bloomery Chocolate Raspberry 10
Green Chartreuse 13.5	St George's Coffee 8
Yellow Chartreuse 13.5	St George's Spiced Pear 8
Singani "63" 9	Amarula 8
Caffo Amaro 7	Becherovka 7
Averna Amaro 8	Zucca Rabarbaro 9
Foro Amaro 10	Cynar 7
Drambuie 9.5	Fernet Branca 8
Grand Mariner 10	Boomsma Claerkampster 6
Art in the Age Root 8.5	Caffo Amaretto 7
Art in the Age Sage 8.5	Caffo Sambuca 6
Vieux Carre 14	Agwa De Bolivia 9
Royal Combier 14	Bènedictine 10

# Gunther & Co.

## SOUP OF THE DAY 7

### WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

smoked tomato broth. shaved fennel. VA. grits

### FRIED BRUSSEL SPROUTS 10

pork lardon. shallots. maple-balsamic gastrique

### 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

### WHOLE MILK BURRATA 12

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



### SEARED WAREHOUSE SEA SCALLOPS 27

wild mushroom risotto. frisée. royal trumpet mushrooms. confit shallot

### BUTTERNUT SQUASH FARROTTO 22

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

### GRILLED GINGER MARINATED SHORT RIB 32

roasted fingerling potato kimchi. sautéed garlic-sesame greens

### THAI SEAFOOD HOT POT 26

shrimp. mussels. clams. scallops. fish. coconut milk.  
lemongrass. sticky rice

### TEA SMOKED DUCK BREAST 26

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

### WOOD OVEN ROASTED CHICKEN 22

harissa roasted farm carrots. agrodolce blistered cipollini onions.  
beluga lentils. greek yogurt sauce

### GRILLED HANGER STEAK FRITES 29

chimichurri. sautéed garlic greens. house malt salt fries

G & Co. is committed to serving composed plates as created by our chef.  
Therefore changes are not permitted.

# 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

#### SAXTON RIVER TOMME

Grafton Village. Raw Cow's Milk.  
Grafton, VT

#### 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

#### CRÉMEUX DU JURA

Cow's Milk.  
Mont d'Or, FR

#### 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 & PORK STEAMED DUMPLINGS 12

Ponzu Sauce

## BEEF TARTARE 13

Thai Chili. Cilantro. Dill. Lime Leaf. Grilled Crostini

## WOOD OVEN ROASTED BEET & APPLE SALAD 12

Granny Smith Apple. Shaved Beets. Toasted Walnuts  
Baby Arugula. Miso-Dijon Vinaigrette  
Chicken Breast +5  
Shrimp +6 Steak +7

## #1 BABY KALE SALAD 11

Pickled Broccoli. Julienne Carrot. Bean Sprouts.  
Cucumber. Scallion. Cilantro. Peanuts. Sesame-Peanut Dressing  
Chicken Breast +5  
Shrimp +6 Steak +7

## WOOD OVEN FLATBREAD 15

Ricotta. Garlic Confit. Oven-Dried Tomatoes. Crispy 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

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.



**GRILLED CHEESE 8**

house fries

**PIZZA 9**

tomato. mozzarella

**MACARONI & CHEESE 8**

**PETITE STEAK 9**

house fries

**GRILLED SHRIMP 9**

roasted vegetables

