

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.

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