

RAW BAR

Daily Selection of East Coast Oysters 26/48 <i>Half Dozen / Dozen</i>	Classic Shrimp Cocktail 29 <i>Cocktail Sauce, Six Pieces</i>
Clams on the Half-Shell 18 / 32 <i>Half Dozen / Dozen</i>	G&T Chilled Seafood Platter 107 <i>Half Maine Lobster, Half Dozen Each Oysters, Clams and Shrimp Cocktail Classic Garnishes</i>

BAKED GOODS

G&T Doughnut <i>Daily Selection</i>	7
Seasonal Sweet & Savory Pastries <i>Daily Selection</i>	8
Parker House Rolls	12

SOUPS, SALADS, APPETIZERS

Spring Peas Soup <i>Minted Buttermilk, Crispy Shallots</i>	16
She-Crab Soup <i>Blue Crab, Sherry</i>	23
Wedge Salad <i>Iceberg, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots</i>	16
Caesar Salad <i>Little Gem, Anchovies, Parmigiano Reggiano, Croutons</i>	16
Chicken Liver Pate <i>Toasted Walnut Schmaltz, Raisins, Toast</i>	21
Crispy Hen-Of-The-Woods Mushrooms <i>Black Garlic Aioli, G&T Sriracha</i>	21
Oysters Rockefeller & Clams Kimsino Duo <i>Three Each of Our Take on Classic Rockefeller and Casino</i>	29

SANDWICHES, LARGE PLATES, ETC

Fried Chicken & Waffles <i>Sourdough Waffles, Blueberry Thyme Compote, Crème fraîche Butter, Maple Syrup</i>	34
Shrimp & Grits <i>Hudson Valley Heritage Grits, Gulf Shrimp, Herb Green Sauce, Lemon Butter</i>	31
Asparagus Toast <i>Poached Eggs, Hollandaise, Pickled Ramp Goat Cheese With Ham6</i>	24
Biscuits & Gravy <i>Buttermilk Biscuits, Heritage Pork Sausage Gravy, Herbs, Two Fried Eggs</i>	22
Gage & Tollner Chopped Salad <i>Herbed Buttermilk Chicken, Chopped Lettuces, Roasted Vegetables, Toasted Pepitas, Apples Sliced Egg, Thousand Island Dressing</i>	22
Hamburger Sandwich <i>8oz. Aged Beef Patty, Seeded Bun, Lettuce, Pickle & Onion, Green Goddess Sauce With Jake's Gouda or Shelburne Cheddar. . . .3</i>	27
G&T Steak & Eggs <i>8 oz Bavette, Two Fried Eggs, Watercress, House Steak Sauce</i>	38

SIDE DISHES

Buttermilk Biscuit	7
Brooklyn's Famous G&T Bacon	15
Creamed Spinach	16
Onion Rings	14
House-Cut French Fries	15
Sourdough Waffles	16

OUR PURVEYORS

Heritage Foods, Bobo Farms, Greenpoint Fish, Island Creek Oysters, Happy Valley Meats Zone 7, Early Girl Farm

Executive Chef/Partner Sohvi Kim | Chef de Cuisine Kyle Lowe & Kevon Thompson

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note: a twenty percent gratuity will be added to parties of eight or more.