RAW BAR

Daily Selection of East Coast Oysters 26/48
Half Dozen / Dozen

Clams on the Half-Shell 18 / 32
Half Dozen / Dozen

Classic Shrimp Cocktail 29
Cocktail Sauce, Six Pieces

G&T Chilled Seafood Platter 107
Half Maine Lobster, Half Dozen Each Oysters, Clams and Shrimp Cocktail Classic Garnishes

BAKED GOODS

G&T Doughnut *Daily Selection* 7

Parker House Rolls 15

SOUPS, SALADS, APPETIZERS

Pumpkin Soup 16
Roasted, Puréed Seasonal Pumpkin, Coconut, Fried Chili, Peanut Salsa Matcha, Crème Fraîche

She-Crab Soup 23
Blue Crab, Sherry

Wedge Salad 16
Iceberg, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots

Caesar Salad 16
Little Gem, Anchovies, Parmigiano Reggiano, Croutons

Chicken Liver Pate 21
Toasted Walnut Schmaltz, Raisins, Toast

Crispy Hen-Of-The-Woods Mushrooms 21
Black Garlic Aioli, G&T Sriracha

Oysters Rockefeller & Clams Kimsino Duo 29
Three Each of Our Take on Classic Rockefeller and Casino

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

SANDWICHES, LARGE PLATES, ETC

Fried Chicken & Waffles 34
Sourdough Waffles, Blueberry Thyme Compote, Crème fraîche Butter, Maple Syrup

Shrimp & Grits 32
Hudson Valley Heritage Grits, Gulf Shrimp, Herb Green Sauce, Lemon Butter

Broccolini Toast 25
Poached Eggs, Hollandaise, Pickled Shallot Goat Cheese
With Ham 6

Biscuits & Gravy **24**
Buttermilk Biscuits, Heritage Pork Sausage Gravy, Herbs, Two Fried Eggs

Hamburger Sandwich 36
8oz. Aged Beef Patty, Cheddar or Gouda, Seeded Bun, Lettuce, Pickle & Onion, Fries, Herb Aioli

G&T Steak & Eggs 38
8 oz Bavette, Two Fried Eggs, Watercress, House Steak Sauce

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 Sohui Kim | Chef de Cuisine Kyle Lowe & Kevon Thompson

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



Gage & Tollner dining room circa 1930s.
Courtesy of the Brooklyn Historical Society.

A HISTORY OF GAGE & TOLLNER

Originally founded in 1879, Gage & Tollner was the cornerstone of the Brooklyn restaurant world for more than a century. Its significance to the borough was once equated to what the Statue of Liberty means to New York Harbor, and a 1930 guide book even heralded the restaurant as "Brooklyn's main contribution to civilization" Generations of Brooklynites have found comfort and community in Gage & Tollner's magnificent landmarked dining room; generations from now, we want our children and grandchildren to find comfort here, too. So welcome, or welcome back, to Gage & Tollner: an oyster and chop house for the 21st century, and your place to host commemorations of both milestone events and daily celebrations of Brooklyn life.

G&T.

COCKTAILS

The following classic cocktails appeared on Gage & Tollner menus from the 19th and 20th centuries

MARTINIS
20

Classic Gin
Classic Vodka
Dirty Gin
Dirty Vodka
Perfect
Gibson
Turf

STIRRED COCKTAILS
20

Manhattan
Sazerac
Rusty Nail
Rob Roy
Old Fashioned
Negroni

SOURS, SMASHES & COBBLERS
20

Brandy Sour*
Jack Rose
Side Car
Pink Lady*
Daiquiri
Gimlet
Margarita
Whiskey Sour*
Whiskey Smash
Planter's Punch
Sherry Cobbler

LONG DRINKS
18

Tom Collins
Brandy & Tonic
Singapore Sling
Sloe Gin Fizz
Gin & Tonic
Harvey Wallbanger
Champagne Cocktail

BRUNCH COCKTAILS

Bloody Mary	18	Tom Collins	18
Corpse Reviver #2	20	Sloe Gin Fizz	18
Clarified Milk Punch	18	Sherry Cobbler	18
Silver Fizz	18	Irish Coffee	15

**Contains egg whites*

Consuming raw or undercooked eggs may increase your risk of foodborne illness