

RAW BAR OYSTERS, CAVIAR, CLAMS, ETC.			
Daily Selection of East Coast Oysters <i>Half Dozen / Dozen</i>	26/48	Caviar <i>30g Keluga, Buckwheat Blini, Cultured Cream</i>	82
Clams on the Half-Shell <i>Half Dozen / Dozen</i>	18/32	G&T Chilled Seafood Platter <i>Half Maine Lobster, Half Dozen Oysters, Clams and Shrimp Cocktail, Classic Garnishes</i>	107
Classic Shrimp Cocktail <i>Cocktail Sauce, Six Pieces</i>	29		
Chilled Maine Lobster <i>Half / Whole</i>	34/65	G&T Chilled Seafood Platter Royale Whole Maine Lobster, Crudo, One Dozen Each Oysters, Clams and Shrimp Cocktail, Classic Garnishes	210
Seared Tuna Crudo <i>Curry-Coconut, Endive, Spicy Lime Vinaigrette Passionfruit</i>	26	<i>With 30g Keluga Caviar</i>	290

BREAD			
Parker House Rolls		12	
Pain au Levain		8	
Blue Cheese and Olive Gougères		9	

SOUPS & SALADS			
She-Crab Soup <i>Blue Crab, Sherry</i>	23	Asparagus Salad <i>Stracciatella, Walnut Crunch, Black Pepper Gastrique, Pickled Ramp Vinaigrette</i>	18
Pumpkin Soup <i>Kabocha Squash, Coconut, Chili Peanuts</i>	16	G&T Caesar <i>Little Gems, Anchovies, Parmigiano Reggiano, Croutons</i>	18
Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	15	Wedge Salad <i>Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Toatoes, Pickled Shallots</i>	19

APPETIZERS			
Crispy Hen-Of-The-Woods Mushrooms <i>Black Garlic Aioli, G&T Sriracha</i>	21	Chicken Liver Paté <i>Walnut-Raisin Schmaltz, Toast</i>	19
Crab Cake <i>Friseé, Smoked Onion Remoulade</i>	29	Seared Foie Gras <i>G&T Pullman, Rhubarb Compote, Black Pepper Gastrique, Salted Peanut Brittle</i>	37
Clams Kimsino <i>Bacon-Kimchi Butter</i>	23	Shrimp Scampi <i>Herbed Breadcrumbs</i>	31
Oysters Rockefeller <i>Greens, Shallot Butter, Absinthe</i>	29	Dry-Aged Beef Tartarte <i>Turnips, Pears, Dates, Walnuts, Cured Egg Yolk</i>	25
Devils on Horseback <i>Dates, Smoked Almonds, Bacon</i>	17	Selection of Four Cheeses <i>Chef's Selection with Seasonal Jam, Spiced Nuts House-Made Crackers</i>	25

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

SEAFOOD, CHICKEN, ETC.			
Whole Roasted Fish <i>Collard Greens Gratin, Cultured Herb Butter</i>	M/P	Pork Pot Pie <i>Mushrooms, Pearl Onions, Herbs</i>	34
Roasted Tile <i>Green Garlic Nage Broth, Overwintered Parsnips, Fava Beans, Radish, Pea Shoot Salad</i>	45	Fried Chicken <i>Kimchi-Apple Slaw, Hush Puppies, Buckwheat Honey Butter</i>	37
Stuffed Cabbage <i>Rye Berry Risotto, Roasted Kabocha Squash Cherry Chutney, Celery Root Purée, Pickled Daikon</i>	38	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Asparagus</i>	35

STEAKS, CHOPS A LA CARTE			
ALL BEEF STEAKS ARE GRASS FED & DRY-AGED			
<i>Butter Basted, Served with Garlic Confit and Seared Lemon</i>			
NY Strip	71	Bavette <i>House-Cut French Fries</i>	65
Bone-In Ribeye for Two	163	Beef Wellington for Two <i>Mashed Potatoes, Red Wine Demi-Glace</i>	147
Bone-In Ribeye for Three	220	Dry-Aged Heritage Pork Rib Chop <i>Green Tomato, Persimmon Jam, Jus</i>	56
T-Bone for Two	159		
Porterhouse for Three	230	Veal Porterhouse <i>Roasted Shallot-Porcini Verjus</i>	63

SAUCES 4	
Salsa Verde	Steak Sauce Béarnaise

SIDE DISHES			
Butter Roasted Hash Browns <i>With 20g Keluga Caviar</i>	19 75	Creamed Spinach	16
		House Cut French Fries	15
Roasted Root Vegetables <i>Sweet Pepper Agro Dolce</i>	15	Mashed Potatoes	15
Hush Puppies <i>Buckwheat Honey Butter</i>	14	Onion Rings	16
		Sautéed Seasonal Mushrooms	19

OUR PURVEYORS	
<i>Heritage Foods, Bobo Farms, Greenpoint Fish, Island Creek Oysters, Happy Valley Meats Zone 7, Early Girl Farms, Hamlet Organic Garden, Et Al.</i>	

Executive Chef Sydne Emi Gooden | Chef de Cuisine T.J. Hoy

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