

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	Winter Squash <i>Walnut Cream, Asian Pear, Bitter Greens Goat Feta</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 Tomatoes, 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>Friséé, Smoked Onion Remoulade</i>	29	Seared Foie Gras <i>G&T Pullman, Pomegranate Jelly, 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, Honey</i>	25

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 Swordfish <i>Citrus Salad, Braised Fennel, Popped Wheat Berries, Trout Roe</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, Sunchoke Purée, Pickled Daikon</i>	38	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Delicata Squash</i>	35

STEAKS, CHOPS
A LA CARTE

ALL BEEF STEAKS ARE GRASS FED & DRY-AGED

Butter Basted, Served with Garlic Confit and Seared Lemon

NY Strip	71	Bavette	65
Bone-In Ribeye for Two	163	<i>House-Cut French Fries</i>	
Bone-In Ribeye for Three	220	Beef Wellington for Two <i>Mashed Potatoes, Red Wine Demi-Glace</i>	147
T-Bone for Two	159	Dry-Aged Heritage Pork Rib Chop <i>Green Tomato, Persimmon Jam, Jus</i>	56
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
Roasted Root Vegetables <i>Sweet Pepper Agro Dolce</i>	15	House Cut French Fries	15
Hush Puppies <i>Buckwheat Honey Butter</i>	14	Mashed Potatoes	15
		Onion Rings	16
		Sautéed Seasonal Mushrooms	19

OUR PURVEYORS

Heritage Foods, Bobo Farms, Greenpoint Fish, Island Creek Oysters, Happy Valley Meats Zone 7, Early Girl Farms, Hamlet Organic Garden, Et Al.

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

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