

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, 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 <i>Whole Maine Lobster, Crudo, One Dozen Oysters, Clams, and Shrimp Cocktail, Classic Garnishes</i>	210
Fluke Crudo <i>Blood Orange, Yuzu, Citrus, Radish, Pickled Shallot, Kalamata Olive</i>	26	<i>With 30g Keluga Caviar</i>	290

BREAD

Parker House Rolls	12
Pain au Levain	8

SOUPS & SALADS

Spring Peas Soup <i>Minted Buttermilk, Crispy Shallots</i>	16	Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	16
She-Crab Soup <i>Blue Crab, Sherry</i>	23	Wedge Salad <i>Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots</i>	19
Roasted Asparagus Salad <i>Whipped Goat Cheese, Pickled Ramps, Parsley Purée, Puffed Quinoa, Chili Oil</i>	17	G&T Caesar <i>Little Gems, Anchovy, Parmigiano Reggiano, Croutons</i>	18

APPETIZERS

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

SEAFOOD, CHICKEN, ETC.

Atlantic Hake <i>Heirloom White Beans, Braised Cabbage, Chimichurri</i>	38	Fried Chicken <i>Kimchi Kale Slaw, Hush Puppies, G&T Sriracha Honey</i>	35
Seared Skate Niçoise <i>Spring Vegetables, Niçoise Olives, Warm Anchovy Vinaigrette</i>	36	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Sprouting Broccoli</i>	35
Spring Pea Risotto <i>Asparagus, Peas, Mushroom Conserva</i>	34	Pork Pot Pie <i>Mushrooms, Pearl Onions, Herbs</i>	36

STEAKS, CHOPS
A LA CARTE

ALL BEEF STEAKS ARE GRASS-FED & DRY-AGED

Butter Basted, Served with Garlic Confit and Seared Lemon

NY Prime Strip	74	Steak Frites <i>Bavette, House-Cut French Fries</i>	65
Bone-In Ribeye for Two	163	Filet Mignon <i>Foie Gras Au Poivre, Mashed Potatoes.</i>	86
Bone-In Ribeye for Three	220	Surf & Turf <i>Filet Mignon, Whole Lobster</i>	132
T-Bone for Two	159	Beef Wellington for Two <i>Mashed Potatoes, Red Wine Demi-Glace</i>	147
Porterhouse for Three	230	Bone-In Pork Rib Chop <i>Apple Mostarda, Pork Jus, Mustard Oil</i>	56

SAUCES 4

Salsa Verde | Steak Sauce | Béarnaise | Foie Gras Au Poivre

SIDE DISHES

Butter Roasted Hash Browns <i>With 20g Keluga Caviar</i>	19 75	Creamed Spinach	16
Hush Puppies <i>G&T Sriracha Honey</i>	14	Mashed Potatoes	15
Spring Peas & Carrots <i>Green Goddess, Sesame, Coriander</i>	16	Onion Rings	16
Sautéed Seasonal Mushrooms	19	House-Cut French Fries	15

OUR PURVEYORS

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

Executive Chef/Partner Sohui Kim | Chef de Cuisine T.J. Hoy

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.