

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	G&T Chilled Seafood Platter Royale <i>Whole Maine Lobster, Crudo, One Dozen Oysters, Clams, and Shrimp Cocktail, Classic Garnishes</i>	210
Chilled Maine Lobster <i>Half / Whole</i>	34/65	With 30g Keluga Caviar	290
Fluke Crudo <i>Blood Orange, Yuzu, Citrus, Radish, Pickled Shallot, Kalamata Olive</i>	26		

BREAD

Parker House Rolls	12
Pain au Levain	8

SOUPS & SALADS

Roasted Pumpkin Soup <i>Seasonal Squash, Coconut, Chili Peanuts</i>	16	Wedge Salad <i>Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots</i>	19
She-Crab Soup <i>Blue Crab, Sherry</i>	23	Roasted Beets <i>Fennel, Miso Yogurt, Pistachio Dukkah, G&T Sriracha Honey</i>	18
Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	16	G&T Caesar <i>Little Gems, Anchovies, 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>Winter Salad, Hush Puppies, G&T Sriracha Honey</i>	37
Pan-Seared Ocean Trout <i>Romesco Sauce, Charred Chicories, Scallion</i>	42	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Delicata Squash</i>	35
Seed & Bean Risotto <i>Wild Mushrooms, Sunflower Seeds, Cashew Cream</i>	33	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
Grilled Winter Squash & Brussels <i>Maple, Sage, Tahini</i>	16	Swiss Chard Gratin	16
Hush Puppies <i>G&T Sriracha Honey</i>	14	Mashed Potatoes	15
House-Cut French Fries	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 Farm, Hamlet Organic Garden, et al.

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

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

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