

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		
Classic Shrimp Cocktail <i>Cocktail Sauce, Six Pieces</i>	29	G&T Chilled Seafood Platter <i>Half Maine Lobster, Half Dozen Oysters, Clams, and Shrimp Cocktail, Classic Garnishes</i>	107
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
Seared Tuna Crudo <i>Coconut Curry, 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	Roasted Carrots <i>Miso Yogurt, Pickled Ramp Vinaigrette, Pistachio Dukkah</i>	18
Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	16	G&T Caesar <i>Little Gems, Anchovies, Parmigiano Reggiano, Croutons</i>	18
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 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		

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	Fried Chicken <i>Summer Salad, Hush Puppies, G&T Sriracha Honey</i>	37
Pan-Seared Ocean Trout <i>Zucchini, Eggplant, Tomatoes, Peppers, Green Onion Soubise</i>	42	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Sprouting Broccoli</i>	35
Roasted Cauliflower <i>Cauliflower-Leek Puree, Chow Chow Relish Fried Capers</i>	32		

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 Prime Strip	74	Filet Mignon <i>Foie Gras Au Poivre, Mashed Potatoes.</i>	72
Bone-In Ribeye for Two	163	Steak Frites <i>Bavette, House-Cut French Fries</i>	65
Bone-In Ribeye for Three	220	Beef Wellington for Two <i>Mashed Potatoes, Red Wine Demi-Glace</i>	147
T-Bone for Two	159		
Porterhouse for Three	230	Dry-Aged Heritage Pork Rib Chop <i>Arugula, Strawberry Mustard Vinaigrette</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
		House-Cut French Fries	15
Braised Hakurei Turnips <i>Tahini Sesame Furikake</i>	15	Mashed Potatoes	15
Hush Puppies <i>G&T Sriracha Honey</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 Farm, Hamlet Organic Garden, et al.</i>			

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.