

Gunther & Co.

SOUP OF THE DAY 6



FLATBREAD OF THE DAY

CHOPPED SALAD 10

egg. potato. blue cheese. cucumber. fava beans.
asparagus. bacon. tomato. seed mix
+ chicken breast 5
+ shrimp 6
+ sirloin 6

GREEN PAPAYA SALAD 10

carrot. green bean. tomato. cilantro. Thai chiles. cashew
+ chicken breast 5
+ shrimp 6
+ sirloin 6

CUBAN PRESSED SANDWICH 12

smoked pulled pork. ham. swiss. house pickle.
dijon. house malt salt fries

FARMERS GRILLED CHEESE 12

artisan cheeses. onion jam. rustic bread. Gunther salad

1/2 FARMERS GRILLED CHEESE 11

choice of soup or Gunther salad

THAI SHRIMP GLASS NOODLES 15

pineapple. carrot. cucumber. bean sprouts. Thai basil.
sweet-sour tamarind sauce

FRIED OYSTER TACOS 14

cornmeal crusted. slaw. pickled tomatoes.
green goddess dressing

GRILLED CELERY ROOT "STEAK" 14

fava beans. cucumber. ginger roasted tomato.
carrot. avocado. farro

HANGER STEAK FRITES 18

chimichurri. Gunther salad. house malt salt fries

Gunther & Co.

FLATBREAD & GREEN GARBANZO HUMMUS 8

Greek Yogurt. Za'atar. Preserved Lemon

WOOD OVEN ROASTED OLIVES 6

OYSTER TASTER 22

On the Half Shell. Six Variations. Two Of Each

ARTISANAL CHEESES

1 for 6 • 2 for 11 • 3 for 15

PLEASANT RIDGE RESERVE

Upland Cheesemakers.
Raw Cow's Milk. Dodgeville, WI

VAT 17 CHEDDAR

Deer Creek. Cow's Milk.
Sheboygan, WI

BLACK & BLEU

Firefly Farms. Goat's Milk.
Accident, MD

SANDY CREEK

Goat Lady Dairy. Goat's Milk.
Piedmont. NC

AGED CROTONESE

Sheep's Milk. Calabria, IT

WOOD OVEN ROASTED OYSTERS 13

Bacon. Fennel. Absinthe

GUNTHER SALAD 7

Baby Greens. Champagne Vinaigrette

SHRIMP & LEMONGRASS STEAMED DUMPLINGS 12

Ponzu Sauce

ASPARAGUS SALAD 12

Baby Greens. Green Garbanzo. Radish. Pea Shoots.
Rye Croutons. Mint-Yogurt Dressing
Soft Egg +2

BEEF TARTARE 13

Thai Chili. Cilantro. Dill. Lime Leaf. Rice Crackers

SPRING SALAD 10

Arugula. Grapefruit. Red Onion.
Smoked Almonds. Chive Vinaigrette
Chicken Breast +5
Shrimp +6
Sirloin +6

FLATBREAD 14

Caprikorn Farms (MD) Chèvre. Shaved Ham. Pickled Tomatoes.
Arugula. Lemon

GRILLED CHICKEN SANDWICH 12

Avocado Fresca. Fontina. Pickled Onions. House Malt Fries

THE BURGER 13

Local Dry-Aged 7oz Beef Burger. House Malt Salt Fries
Cheese +1.5
Bacon +2

HOUSE MADE RICOTTA RAVIOLI 16

Asparagus. Butter Lettuce. Fava Beans. Gremolata

SIDES

HOUSE MADE MALT SALT FRIES 5

WOOD OVEN ROASTED VEGETABLES 6

SAUTÉED FARM GREENS. GARLIC 6

BAKED MACARONI & CHEESE 8

FARRO. SWISS CHARD. FARM CARROTS 6

Gunther & Co.

CARROT CAKE 8

matcha glaze. blood orange-passion fruit sorbet (vegan)

BERRY COBBLER 8

Szechuan peppercorn ice cream

BUTTERMILK PANNA COTTA 8

fresh citrus. kumquat syrup. oat n' seed granola

CHOCOLATE PAVÉ 8

coconut dulce de lèche. brown butter pecan ice cream

HOUSE MADE ICE CREAM & SORBET 7

fleur de sel shortbread

ARTISANAL CHEESE PLATE 15

three cheeses. candied pecan. accompaniments

Pastry Chef Aja Cage

CHESAPEAKE BAY ROASTING COMPANY

ORGANIC

CATTAIL DARK ROAST COFFEE 3.5

ECO REEF DECAF COFFEE 3.5

ESPRESSO | AMERICANO 3

CAPPUCCINO | LATTE 5

MOCHA 6

TWO LEAVES AND A BUD

ORGANIC 3

DARJEELING | EARL GREY

JASMINE | TROPICAL GOJI

PEPPERMINT | CHAMOMILE