

Gunther & Co.

SOUP OF THE DAY 7

SCALLOP CRUDO 15

grapefruit. kaffir lime. cilantro. rice cracker. Thai chiles. shallot

DUCK CONFIT LUMPIA 13

carrot. water chestnut. Thai basil. chili. scallion-coconut crepe

“BEET DOWN” 12

ash beets. green garlic fromage blanc.
beet tartare. citrus. preserved lemon

WOOD OVEN ROASTED SHRIMP & ANDOUILLE SAUSAGE 13

tomato. shaved fennel. smoked corn broth. VA. grits



SEARED SCALLOP 26

avocado. green papaya salad. thai basil. cashew

PAN ROASTED LOCAL ROCKFISH 28

clams. sunchokes. asparagus. artichokes.
saffron aioli. conserva liquid

GRILLED CELERY ROOT “STEAK” 20

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

WOOD OVEN ROASTED LEG OF LAMB 26

Thai eggplant & tomatoes. Israeli cous cous.
cucumber-mint raita

THAI SEAFOOD HOT POT 25

shrimp. mussels. clams. scallops. fish.
coconut milk. lemongrass. sticky rice

TEA SMOKED DUCK BREAST 26

grilled oyster mushrooms. roasted olive.
pernod roasted fennel. orange-ginger sauce

WOOD OVEN ROASTED CHICKEN 22

smoked baby potatoes. baby turnips.
asparagus. pickled ramp jus

GRILLED HANGER STEAK FRITES 27

chimichurri. sautéed garlic greens. 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