

Gunther & Co.

FLATBREAD & GREEN GARBANZO HUMMUS 8

Greek Yogurt. Za'atar. Preserved Lemon

WOOD OVEN ROASTED OLIVES 6

OYSTER TASTER 26

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

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



**Our Supper Menu is
Always Changing
&
Always Delicious**

