

# Gunther & Co.

## STELLAR WINE SELECTIONS

LOCAL SPOTLIGHT | BLACK ANKLE VINEYARDS Mt Airy, MD.

WHITE BLEND | Piedmont. 2022 16 glass 68 bt

RED BLEND | Rolling Hills. 2021 22 glass 72 bt

WHITE RHONE BLEND | Tablas Creek Vineyard. 2022. Patelin Blanc. Paso Robles, CA. 18 glass 68 bt

FAVORITA | Mura Mura 2012. Bianca. Piemonte DOC. Bianco, IT. 23 glass 80 bt

SAUVIGNON BLANC | Grieve Family Winery- Philippe Melka. 2021. Double Eagle.

Napa Valley CA. 25 glass 90 bt

CHARDONNAY | Diatom. 2022. Santa Barbara County. Lompoc, CA. 18 glass 68 bt

PINOT NOIR | Boedecker Cellars. 2017. Stewart Pinot Noir. Willamette Valley, OR. 23 glass 80 bt

SYRAH | Novelty Hill Winery. 2021. Columbia Valley. Woodinville, WA. 18 glass 68 bt

SANGIOVESE | Monsanto. 2019. Chianti Classico Riserva. IT. 22 glass 76 bt

TEMPRANILLO-Rioja | Ostatus. 2016. Reserva. Rioja Alavesa, ES. 22 glass 76 bt

CABERNET SAUVIGNON BLEND | Robert Sinskey. 2018. POV. Napa Valley, CA. 29 glass 108 bt

ZINFANDEL | Quivira. 2019. Dry Creek Valley. Sonoma County, CA. 18 glass 70 bt



### POTATO & LEEK SOUP 12

Crabmeat. Shaved Asparagujs

### WOOD OVEN ROASTED OLIVES 6

### ARTISANAL CHEESES & CHARCUTERIE BOARD 35

Vat 17 Cheddar. Mahon. Ewe Calf To Be Kidding Blue.

Soppressata. Chorizo. Prosciutto. Finocchiona Salami. Coppa Ham.

Pickled Tomatoes. Cornichons. Dijon. Candied Pecans. Crostini

### GREEN GARBANZO HUMMUS & FLATBREAD 12

Greek Yogurt. Za'atar. Roasted Garlic Confit. Preserved Lemon

### STEAMED SHRIMP & PORK DUMPLING 14

Black Garlic Shoyu. Szechuan Sesame Chili Oil. Scallions

### CRISPY CORNMEAL CRUSTED FRIED GOOSEPOINT OYSTERS 14

Ramp Remoulade. Pickled Shallots. Blistered Shishito Peppers

### KOREAN FRIED PORK BELLY 15

Kimchee Cucumbers. Sesame Seeds. Gochujang Sauce

### WHOLE MILK BURRATA 17

Pickled Green Strawberry. Arugula. Preserved Lemon & Urfa Biber Chili Oil.

Sea Sat Flatbread Rips

### HALIBUT CRUDO 16

Passion Fruit. Coconut Milk. Habanero. Charred Habanero Oil. Avocado.

Red Onion. Dill. Cilantro. Crispy Rice

### DUCK CONFIT SPRING ROLLS 14

Scallions. Sweet Chili Sauce

### WOOD OVEN CHARRED OCTOPUS 16

Basque Potatoes. Blistered Shishito Peppers. Aji Amarillo Aioli

### BEEF TARTARE 15

Cilantro. Dill. Chive. Makrut Lime Leaf. Thai Chili. Grilled Crostini

### WOOD OVEN ROASTED OYSTERS 15

Thai Chili Butter. Red Curry Paste. Lemongrass. Makrut Lime Leaf. Citrus Zest. Scallion



### GUNTHER SALAD 10

Bibb & Green Leaf Lettuce. Shallots. Chives. Champagne Vinaigrette

Add Chicken Breast +9 Shrimp +9 Hanger Steak +12

### TAHINI "CAESAR" SALAD 14

Baby Kale & Farm Greens. Pickled Onions. Garlic Crostini Croutons.

Grana Parmesan. Lemon-Tahini Vinaigrette

Add Chicken Breast +9 Shrimp +9 Hanger Steak +12

### ASPARAGUS & AVOCADO SALAD 15

Shaved Fennel. Dill. Radish. Farm Greens. Baby Arugula.

Preserved Lemon-Mint Buttermilk Dressing

Add Chicken Breast +9 Shrimp +9 Hanger Steak +12





### **WOOD OVEN FLATBREAD 16**

Whipped Ricotta Cheese. Garlic Confit. Spinach. Feta. Dill. Preserved Lemon.  
Oregano. Chili Flake. Parmesan  
Add Prosciutto +6

### **GRILLED CHICKEN SANDWICH 15**

Avocado Fresca. Fontina. Pickled Onions. House-Made Brioche Bun.  
House Malt Salt Fries or Gunther Salad

### **THE BURGER 16**

Local Dry-Aged 7oz. Burger. House-Made Brioche Bun. House Malt Salt Fries  
Add Cheese +2 Bacon +2



### **SAUTÉED CRISFIELD MD SOFT SHELL CRAB 34**

Green Papaya, Cucumber, Cherry Tomato, Green Bean, Thai Chili, Cilantro & Thai Basil Salad.  
Toasted Peanuts. Coconut Sesame Sauce

### **HOUSE MADE TAGLIATELLE SPRING PASTA 33**

Ramps. Mushrooms. Asparagus. Peas. Shaved Pecorino. Cream Sauce  
Add Chicken Breast +9 Shrimp +9 Hanger Steak +12

### **DIJON-MISO MARINATED BLACK COD 39**

Green Papaya, Cucumber, Cherry Tomato, Green Bean, Thai Chili, Cilantro & Thai Basil Salad.  
Toasted Peanuts. Coconut Sesame Sauce

### **BUTTERNUT SQUASH FARROTTO 26**

vegan without the aioli

Miso-Coconut Milk Broth. Green Beans. Korean Aioli. Crispy Leeks. Toasted Pepitas  
Add Chicken Breast +9 Shrimp +9 Hanger Steak +12

### **SEARED WAR SHORE SCALLOPS 39**

Spring Pea Risotto. Asparagus. Ramp Beurre Blanc

### **WOOD OVEN ROASTED CHICKEN 27**

Roasted Asparagus. Ramps. Fingerling Potatoes. Baby Carrots.  
Agro Dolce Cipollini Onions. Pickled Ramp Jus

### **THAI SEAFOOD HOT POT 32**

Shrimp. Mussels. Clams. Scallops. Fish. Coconut Milk. Lemongrass. Thai Chili.  
Phanang Curry Broth. Thai Basil. Cilantro. Bean Spouts. Carrot. Jasmine Rice

### **TEA SMOKED DUCK BREAST 34**

Roasted Wild Mushrooms. Pernod Roasted Fennel. Roasted Olives.  
Orange-Ginger Sauce

### **GRILLED LIBERTY DELIGHT**

### **BONE IN BERSHIRE PORK CHOP 37**

"Jerk" Spiced. Patacones. Red Beans & Rice.  
Green Mojo Sauce

### **GRILLED HANGER STEAK FRITES 39**

Chimichurri. Sautéed Garlic Greens. House Malt Salt Fries



## **SIDES**

### **HOUSE MADE PARKER HOUSE ROLLS 12**

Lots of Butter. Maldon Sea Salt

### **WOOD OVEN FARM ASPARAGUS 14**

Parmesan Cheese. Lemon. Black Pepper

### **HOUSE-MADE MALT SALT FRIES 8**

### **SAUTÉED GARLIC FARM GREENS 10**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

20% Gratuity added of parties of 7 or more.  
3% Labor of Love added to all checks. Ask your server to opt out.



**GRILLED CHEESE 8**

house fries

**PIZZA 9**

tomato. mozzarella

**PETITE STEAK 12**

house fries

**GRILLED SHRIMP 9**

roasted vegetables

