

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 14

Crabmeat. Shaved Asparagus

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

FOIE GRAS & MUSHROOM DUMPLINGS 15

Spring Mushroom-Truffle Nage

CRISPY CORNMEAL CRUSTED FRIED GOOSEPOINT OYSTERS 14

Gumbo Sauce. Celery Slaw

SPICY PIMENTO CHEESE 14

Pickled Vegetables. Garlic Crostini

WAR SHORE SCALLOP CRUDO 16

Cucumber. Tomatoes. Cilantro. Red Onion. Leche de Tigre.

Tequila. Kalamansi. Grapefruit. Thai Chili. Plantain Crisps

DUCK CONFIT SPRING ROLLS 14

Scallions. Sweet Chili Sauce

WHOLE MILK BURRATA 17

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

Sea Sat Flatbread Rips

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

SPRING STRAWBERRY SALAD 15

Feta Cheese. Shaved Fennel. Sunflower Seed Mix. Mint.

Baby Arugula & Farm Greens. Poppy Seed Vinaigrette

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

THE BURGER 16

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



FIRST OF THE SEASON

BUTTER POACHED LOBSTER ROLL 46

Toasted Split Top Roll. Garlic Aioli. Bibb Lettuce. Chives
House Malt Salt Fries or Gunther Salad

HOUSE MADE TAGLIATELLE SPRING PASTA 33

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

PAN ROASTED CHESAPEAKE BAY ROCKFISH 39

Local Farm Asparagus. Pickled Ramps. Smoked Potato Salad. Herb Salsa Verde

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

GRILLED 14OZ NEW YORK STRIP STEAK 68

Grilled Farm Asparagus. Duck Fat Roasted Fingerling Potatoes.
Red Wine Demi



SIDES

HOUSE MADE BUTTERMILK BISCUITS 12

Whipped Butter

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

