

BRUNCH

- ALMOND BUTTER TOAST** 5
housemade almond butter, local honey, sea salt
- BANANA BREAD** 4
served with sweet cream
- SOFT BOILED EGG TOAST** 6
bottarga, scallion creme fraiche
- CARAMELIZED GRAPEFRUIT** 4
palm sugar, mint
- BAKED EGGS IN GREEK YOGURT** 12
smoked paprika

EGG BENEDICT 13
brown butter hollandaise, jamon, pesto, flatbread

EGG SANDWICH 9
bacon & american cheese on a soft roll

CROQUE MADAME 12
sunny side egg, goat cheese bechamel, ham, greens

BAKED PASTA CARBONARA 13
sunny side egg

GG'S BREAKFAST 13
two eggs, spoon bread, bacon, potatoes

"GOING TO BE HEALTHY" 12
kale, poached egg, goat cheese, romesco

RAW OAT PUDDING 6
steel cut oats, cinnamon, maple-soaked apricots

CHIA SEED BOWL 5
banana & coconut chia seed, quinoa, almond dulce de leche

SALADS

GREENS SALAD 9
baby head lettuce, nasturtium, fennel, sorrel, radish

DANDELION SALAD 10
cucumber, quinoa, marinated tomato, toasted sesame seed vinaigrette

SHAVED VEGETABLE SALAD 12
fall squash, heirloom carrot, turnip beets, chickpeas, wheat berries, avocado-lime vinaigrette

SIDES

**SIDE OF TWO EGGS
BACON
BREAKFAST SAUSAGE
ROSEMARY POTATOES
SPOON BREAD**

\$5 EACH

PIZZAS

GG'S PIZZA DOUGH *is made from a wild yeast starter and baked in a classic New York style deck oven*
WITH SWEET GARLIC CONFIT, PICKED PEPPERS, GRANA PADANO ON THE SIDE

SM [FOR 1-2 PEOPLE] 12" LG [FOR 2-4 PEOPLE] 16"

EBONY & IVORY 17/21
housemade morcilla, ricotta, mozzarella, garlic, grano padano, oregano, chili flake

[JUST IVORY - NO MORCILLA] 15/18]

SQUARE [SIX SLICE PIE] ONE SIZE 14
grandma style, tomato sauce, mozzarella, basil, oregano

1986 15/18
spicy sopressata, fennel agrodolce, pickled peppers, anise hyssop

BREAKFAST PIZZAS

THE AMERICAN 15/18
potato, egg, bacon, scallion

LA PRIMA 15/18
italian breakfast sausage, pepperoni, egg

ADD EGG ON ANY PIZZA +2
TO FINISH YOUR CRUSTS HAZELNUT PESTO OR RICOTTA +4

TOPPINGS

round, with sauce & basil

SM 10 LG 12

braid it to split toppings +4

\$4
spicy sopressata
morcilla
pesto
bacon
pepperoni
lamb sausage

fresh tomato
mushroom
garden greens
radish
marinated cherry tomato
black olives
anchovy
fennel

\$3
mozzarella
ricotta
mascarpone
goat cheese

\$2
onions
garlic
rosemary
pickled red onion

BREAKFAST-ISH

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housemade almond butter, local honey, sea salt

BANANA BREAD 4
served with sweet cream

SALADS

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baby head lettuce, nasturtium, fennel, sorrel, radish

DANDELION SALAD 10
cucumber, quinoa, marinated tomato,
toasted sesame seed vinaigrette

SHAVED VEGETABLE SALAD 12
fall squash, heirloom carrot, turnip, beets,
chickpeas, wheat berries, avocado-lime vinaigrette

SANDWICHES

BLT 10 [ADD EGG FOR 1.50]
smoked bacon, our garden greens, marinated tomato,
avocado vinaigrette
[ADD EGG FOR 1.50]

PAN SEARED BURGER 16
white cheddar, melted onions, green slaw, fries

PULLED & SPICED CHICKEN 14
romesco sauce, pesto, cheddar cheese

DECK OVEN ROASTED MEAT M/P

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chili flake

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grandma style, tomato sauce, mozzarella, basil, oregano

EV GREENERY 15/18
garden greens, lamb chorizo, sauce vert, grano padano, cherry tomatoes,
pickled red onion

CAPO THE GREAT 18/22
littleneck, cockle, and razor clams, mozzarella, ricotta, mascarpone,
mushrooms, garlic confit, rosemary

1986 15/18
spicy sopressata, fennel agrodolce, pickled peppers, anise hyssop

TO FINISH YOUR CRUSTS HAZELNUT PESTO OR RICOTTA +4

BY THE SLICE

CHOICE OF:

EV GREENERY OR
THE DAILY SPECIAL OR

LUNCH SPECIAL

TO GO
(BEFORE 4PM)
slice · seltzer · cookie

TOPPINGS

round, with sauce & basil

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spicy sopressata
morcilla
pesto
bacon
pepperoni
lamb sausage

fresh tomato
mushroom
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radish
marinated cherry tomato
black olives
anchovy
fennel

\$3
mozzarella
ricotta
mascarpone
goat cheese

\$2
onions
garlic
rosemary
pickled red onion

APPETIZERS

- EGG & CRUDITE 11
spiced yogurt and coddled egg, raw seasonal vegetables
- HALF BAKED LOBSTER 15
mizuna, tarragon butter
- SWISS CHARD & PARMESAN DIP 10
green onion bagna cauda, anchovy, toast
- FRIED LAMBNECK MEATBALLS 9
fried shallots, piquillo pepper sour cream

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fall squash, heirloom carrot, turnip beets, chickpeas, wheat berries, avocado-lime vinaigrette

OVEN BAKED PASTA

- SM 13 LG 18
- PEA-STUFFED AGNOLOTTI
sofrito, sorrel, crispy lamb
- LUNA
pork sugo, heirloom onions, lemon ricotta, garden herbs
- WHOLE WHEAT PIZZOCCHERI
roasted mushrooms, mascarpone, rosemary

ENTREES

- WHOLE ROASTED BRANZINO 22
warm potatoes, garlic cream, pistachio pesto
- SWEET BAKED SQUASH 18
goat cheese, bitter greens, lardon, beets
- CAST IRON CHICKEN 20
whole salt-baked fall vegetables, chimichurri
- PAN SEARED BURGER 16
white cheddar, melted onions, green slaw, fries
- *** DECK OVEN ROASTED MEAT ***
SEASONAL VEGETABLES M/P

SIDES

- WILTED KALE 7
lime, red chiles, honey
- ROSEMARY MUSHROOMS 7
grana padano
- HAND CUT FRIES 6

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- 1986 15/18
spicy sopressata, fennel agrodolce, pickled peppers, anise hyssop
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TOPPINGS

round, with sauce & basil

SM 10 LG 12

braid it to split toppings +4

- \$4
- spicy sopressata
 - morcilla
 - pesto
 - bacon
 - pepperoni
 - lamb sausage

- fresh tomato
- mushroom
- garden greens
- radish
- marinated cherry tomato
- black olives
- anchovy
- fennel

- \$3
- mozzarella
 - ricotta
 - mascarpone
 - goat cheese

- \$2
- onions
 - garlic
 - rosemary
 - pickled red onion

COCKTAILS

GOLDIE'S GIMLET 9
vodka, lime, garden herbs

SILVER SPUTNIK 10
ginger-infused vodka, lime, black-strap molasses soda

THE GOOD LIFE 11
gin, damson plum, lemon, egg white

STATEN ISLAND SOUR 11
rye, lemon, raw sugar, lambrusco float

LET THEM DRINK 10
tequila, lime, combier, orange blossom

APOLLO KID 9
bourbon, lemon, chamomile-honey, soda

TOUCAN SAM 11
dark rum, zucca, grapefruit, lime

GENTLEMAN'S LUNCH 10
rye, raw sugar, citrus-marmalade bitters

BEER

[TAP]

GENESEE *NY* 5% 5

SOUTHAMPTON "KELLER" PILS *NY* 5.2% 6

FOUNDERS "ALL DAY" IPA *MI* 4.5% 6

STILLWATER "STATESIDE" SAISON *MD* 6.6% 8

DOC'S "DRAFT" CIDER *MD* 5.5% 7

LEFT HAND MILK STOUT *CO* 6% 6

[SHORTY BEER \$4]

[CAN]

TECATE *MX* 5% 4

COORS "BANQUET" 16OZ *CO* 5.2% 5

WESTBROOK GOSE *SC* 4% 6

SIERRA NEVADA PALE ALE *CA* 7% 6

YOUNGS DBL CHOCOLATE STOUT 16OZ *UK* 5.5% 8

SESSIONS

[KEEP IT GOING]

STRAW BOSS 9
amontillado sherry, cocchi americano,
meyer lemon bitters

DAWN TO DUSK 8
ginger beer with a splash of fernet

QUIET AMERICAN 8
campari, soda, beet vermouth

GREY GARDENS 7
lager, lemon & earl grey syrup

SPARKLING

BLANC DE BLANCS NV	<i>Paul Louis, Loire FR</i>	32
CRÉMANT DE BOURGOGNE ROSÉ NV	<i>Bailly Lapierre, Burgundy FR</i>	48
LAMBRUSCO DI SORBARA 2013	<i>Fiorini, Emilia Romagna IT</i>	44
CHAMPAGNE BRUT NV	<i>Thierry Triolet, Bethon FR</i>	85
CHAMPAGNE BRUT ROSÉ NV	<i>Moutard Pere et Fils, La Côte des Bar FR</i>	95

ROSÉ

FROM THE TANK ROSÉ 2013	<i>Domaine de la Patience, Languedoc FR</i>	32
CHINON ROSÉ 2013	<i>Olga Raffault, Loire FR</i>	48
GRENACHE ROSÉ 2013	<i>Villa Creek, Paso Robles CA</i>	50

WHITES

GRÜNER VELTLINER SELEKTION 2012	<i>Steinschaden, Niederösterreich AT</i>	32
PINOT GRIGIO 2013	<i>Rilasso, Delle Venezie IT</i>	36
CHARDONNAY 2013	<i>Domaine Martinolles, Languedoc FR</i>	40
ALBARIÑO SAIAR 2012	<i>Benito Santos, Galicia ES</i>	44
SAUVIGNON BLANC SPLENDIFEROUS 2013	<i>Kerner Estate, Marlborough NZ</i>	48
GETARIAKO TXAKOLINA 2012	<i>Aizpurua, ES</i>	45
RIESLING TROCKEN 2012	<i>Maximin Grünhäuser, Mosel DE</i>	54
SANCERRE "NUANCE" 2011	<i>Vincent Pinard, Loire FR</i>	76
PINOT GRIS "FANNY ELIZABETH" 2009	<i>Julien Meyer, Alsace FR</i>	58
"SAVEURS" 2012	<i>Binner, Alsace FR</i>	35
CHARDONNAY 2007	<i>Domaine Berthet-Bondet, Jura FR</i>	70

REDS

CHINON 2011	<i>Béatrice & Pascal Lambert, Loire FR</i>	32
GRENACHE 2012	<i>Quo, Campo de Borja ES</i>	36
CÔTES DU RHÔNE LES GRANDES VIGNES 2012	<i>Vignerons d'Estezargues, Rhône FR</i>	40
MERLOT 2012	<i>Bacchus, Columbia Valley WA</i>	44
MALBEC FRESH 2012	<i>Doña Silvina, Mendoza AR</i>	48
PINOT NOIR "ROMA'S V." 2010	<i>Couloir, Anderson Valley CA</i>	70
NEBBIOLO "BRICCO BUON NATALE" 2005	<i>Clendenen Family Vineyards, Santa Rita CA</i>	75
"LA SOUTERONNE" 2011	<i>Hervé Souhaut, Rhône FR</i>	51
CABERNET SAUVIGNON	<i>Carpe Diem, Napa Valley CA</i>	62
CHATEAUNEUF DU PAPE 2011	<i>Domaine Berthet-Reyne, Rhône FR</i>	69
CÔTES DU JARA TROUSSEAU 2012	<i>Domaine Grand, Jura FR</i>	35

