

the
gander
bar room & restaurant

SNACKS

- 100% Sustainable Caviar 1 oz. MP
- Brisket "Tots", Potato, Mustard 9
- "Buffalo" Sweetbreads,
Blue Cheese, Celery 10
- Shrimp Toast au Jus 8
- Fava Bean and Ricotta Crostini 6

CHARCUTERIE

- ASSORTED SELECTION 22
- Crispy Tête de Cochon,
Soubise, Jalapeño 9
- Lobster "Roll", Brioche, Aioli, Shallot 19
- Lamb Pastrami, Kraut,
Grain Mustard 9
- Culatello, Assorted Pickles 10

CHEESE

- ASSORTED SELECTION 18
- Market Cheeses,
Accoutrements, Spelt Bread

STARTERS

- Chopped Salad, Spring Vegetables, Hazelnuts, Red Wine Vinaigrette 12
- Crispy Calamari, Snap Peas, Radish, Grapes, Cashews, Ranch 14
- Iceberg Lettuce, Bacon, Red Onion, Parmesan, White Anchovy Dressing 12
- Fluke Crudo, Spot Prawn, Peas, Green Garlic 15
- Sea Trout Tartare, with Traditional Accompaniments 16
- Oyster Chowder, Potatoes, Bacon, Celery, Oyster Crackers 14

PASTA

- Brown Butter Pansotti, Buffalo Taleggio, Chanterelles, Ramps, Parmesan 14
- Spaghetti & Clams, Bisque, Guanciale, Fennel 14/22
- Caserecci, Suckling Pig Ragu, Pecorino, Crushed Red Pepper 14/22
- Beet Tortelli, Goat Yogurt, Coconut, Almonds 12/20

MAINS

- Grilled Cobia, Sunchokes, Asparagus, Salsa Verde 26
- Roasted Branzino, Beluga Lentils, Celery Root, Escabeche 33
- Arctic Char, Coco Bean, Chorizo, Leeks, Beurre Rouge 26
- Rotisserie Chicken, Broccoli, Farro, Chicken Vinaigrette 24
- Pork Chop, Root Vegetables, Jus 28
- Dry Aged Sirloin, Garlic, Hen of the Woods 40
- Roasted Trumpet Royale, Turnip, Chard, Sherry Jus 20

SIDES

- Baby Carrots, Tarragon, Confit Shallot 8
- Grits, Mushrooms, Cracklin' 9
- Rotisserie Cauliflower, Capers, Anchovy 9
- Creamed Spinach, Artichokes, Parmesan 10
- French Fries, Bone Marrow Mayo 9

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CHEF / OWNER JESSE SCHENKER
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