



G E M M A

RAW

OYSTERS, market selection	MP
HIRAMASA CRUDO, blood orange, Hawaiian pink salt	16.50
ARCTIC CHAR TARTARE, ginger, sesame, lime, chili	14.00
GRASS-FED BEEF TARTARE, house-made crackers	15.75

TO SHARE

FRIED CASTELVETRANO OLIVES and Texas Pecans	8.75
BAKED OYSTERS, leeks, guanciale, jalapeno, gruyere	12.50
TURKEY MEATBALLS, tomato sugo, grilled crostini	11.75
SEASONAL VEGETABLE FRITTO, chili crème fraîche	9.75

VEGETABLES

BISTRO FRENCH FRIES with herbs	5.25
ROASTED BRUSSELS SPROUTS with bacon	7.25
ROASTED CAULIFLOWER with sage, pecorino	6.25
SAUTÉED ESCAROLE with pancetta, pine nuts	6.25
BROCCOLI DI CICCICO, shallots, lemon, extra-virgin olive oil	6.50
ROASTED MARBLE POTATOES, oregano, thyme, lemon	5.75

APPETIZER

ROASTED BABY ARTICHOKEs, wild arugula, poached farm egg, provençal vinaigrette	12.75
LITTLENECK CLAMS, coconut lemongrass broth, Thai basil, cilantro, chili	13.50
CRISPY VEAL SWEETBREADS, whole grain mustard, frisée	12.50
JAPANESE A5 WAGYU STEAK N'EGGS, matchstick sweet potatoes, yuzu dipping sauce	29.00

SALAD

LITTLE GEM CAESAR SALAD, torn croutons, parmegianno reggiano	9.25
BUTTER LETTUCE SALAD, pecorino romano, red wine vinaigrette	8.75
BOK CHOY SALAD, fennel, Asian pear, pomegranate, cashews, Meyer lemon vinaigrette	10.25
KALE AND CELERY ROOT SALAD, Satsuma mandarins, sunchoke croutons, ricotta salata	10.75

MAIN COURSE

RICOTTA CAVATELLI, Texas wild boar ragu, fennel pollen	21.50
PAPPARDELLE, lamb shoulder, wild mushrooms, rapini, lemon thyme	23.00
BRICK CHICKEN, broccoli di cicco, Calabrian chili, roasted marble potatoes	24.50
DUCK BREAST AND CONFIT LEG, barley "fried rice", scallion, pickled daikon, carrot	28.75
GRILLED ARCTIC CHAR, winter greens, cranberries, pecans, red wine jus	26.50
GRILLED STRIPED BASS, kohlrabi, fennel, artichokes, Niçoise olives, lemon	28.75
BRAISED VEAL CHEEKS, Tokyo turnips, baby carrots, cipollini onions, bacon, black pepper spaetzle	27.50
BRANDT PRIME BAVETTE STEAK, French fries, chimichurri	28.50

COCKTAILS

ROSEMARY SALTY DOG Ford's Gin, pink grapefruit, rosemary	12
TEXAS HEAT Thai chili infused tequila, lime, Meyer lemon, cilantro	11
CARDAMOM SIDECAR Buffalo Trace, calvados, lemon, cardamom	12
TROUBLE IN PARADISE Barsol Pisco, lime, habenero, bitters	10
THE 209 No. 209 Gin, lemon, honey, bitters	12
PERSIMMON SPICE La Favorite Rum, persimmon, Satsuma, cinnamon, nutmeg	11
PERSEPHONE Tito's Vodka, lemon, lime, mint, pomegranate seeds, club soda	10
BLOOD ORANGE MARGARITA Herradura silver tequila, lime, blood orange	11
WHISKEY SMASH Bulleit Rye, Meyer lemon, mint	12
FENNEL RICKEY No. 209 Gin, fennel fronds, lime	12
GEMMA OLD FASHIONED Dickel Rye, cranberry, maple syrup, Carpano Antica, lemon, Gran Classico Bitter	11

WINES BY THE GLASS

WHITES ON TAP	
Duchman, Vermentino, Texas	9
Ma(i)sonry, Sauvignon Blanc, Napa	12
BUBBLES	
L. Aubry, Champagne	23
Markus Huber, Traisental, Sparkling Rosé	12
WHITES	
Gougueheim, Torrontes, Mendoza	8
Domaine Guindon, Muscadet, Loire	11
Hendry, Pinot Gris, Napa	10
Château Boswell "The Voyage", Chardonnay, Russian River	18
ROSÉ	
La Valentina, Cerasuolo d'Abruzzo, Abruzzo	8
REDS ON TAP	
Saintsbury, Pinot Noir, Carneros	14
Qupé, Syrah, Central Coast	12
REDS	
Podere il Palazzino "Rosso di Palazzino", Tuscany	10
Waldon, Côtes Roussillon	12
Pichierri, Primitivo di Manduria	14
Jack Quinn, Cabernet Sauvignon, Napa	18

BOTTLED BEER

Franconia "Koelsch"	5
Avery IPA	6
Lagunitas IPA	5
Brooklyn Lager	5
Lakewood Lager	6
Full Sail "Sessions" Lager	5
Moretti Lager	5
Pilsner Urquell	6
Magic Hat "Winterland"	5
North Coast "La Merle" (25.4oz)	15
Franziskaner Hefe-Weisse	6
Jester King "Debut of Le Petit Prince" (25.4oz)	15
Alaskan Amber	5
Clausthaler Amber (Non-Alcoholic)	5
Rahr "Ugly Pug"	6
North Coast "Old Rasputin"	6

NON ALCOHOLIC SPECIALTIES

BLOOD ORANGE SODA Blood orange juice, sparkling water, crushed ice	5
TROPICAL BREEZE Pink grapefruit, Kiwi, sparkling water	5
MEXI-COKE	4
FEVER TREE GINGER BEER	4