



GOOSE & GANDER

Goose & Gander Opening Menu

Bar Snacks

Duck & Chicken Wings
w/ Fried Pickles and Spring Green Goddess 7

Salt Cod Croquettes
w/ Spicy Remoulade 4

Crispy Fried Escargot & Castelvetrano Olives
w/ Garlic Anchovy Butter 5

Mushroom "Wellington" Spring Roll
w/ Creamy Mustard Chive Dipping Sauce 5

Gratin of Chorizo & Manila Clams
w/ Grilled Flatbread 8

Appetizers

Oysters on the Half Shell 3
Cocktail Sauce & Mignonette

Spicy Skillet Roasted Whole Prawns 13
Shallot~Garlic Butter, Rosemary, Chilies, and Polenta

Braised Meatballs 12
Crème Fraîche, Candied Garlic, Wild & Tame Mushrooms, and Crushed Bread Crumbs

Roasted Bone Marrow 13
Parsley Caper Salad, Tarragon Mustard Vinaigrette, and Grilled Rustic Bread

Seared Day Boat Sea Scallops 14
Fried Green Tomatoes, Jalapeno~Cilantro Sauce, Avocado, and Crispy Pancetta

Confit of Sonoma Duck 15
Warm Salad of Spring Vegetables, Whole Grain Mustard Vinaigrette, Radish, and Wild Flowers

Crispy Soft Shell Crab and Market Peas 14
Snow, Sugar, and Snap Peas, Citrus Aioli, and Daikon

Salads and Soups

Salad of Little Gem Lettuces 10

Shaved Fennel, Parmesan Vinaigrette, English Peas, Apples, Candied Hazelnuts, Gorgonzola, and Mint

Arugula Salad with Goat Cheese Fritter 11

Carpaccio of Spring Beets, Tarragon, Mixed Chicories, and "Confit" Pistachio Nuts

Bloomsdale Spinach and Mushroom Salad 12

Sherry Bacon Vinaigrette, Roasted Hearts of Palm, Poached Farm Egg, and Crispy Potatoes

Spring Onion and Green Garlic Soup 10

Cypress Grove Lamb Chopper and Grilled Flat Bread

Entrees

The G&G Burger 14

Grass Fed Beef, Gruyere Cheese, House Smoked Bacon, and Duck Fat Fries

~Let us melt some marrow atop for 3

Pan Roasted Chicken Breast 20

Crushed Marble Potatoes, Grilled Spring Onions, Fresh Gremolata, and Rustic Arugula

Seared California Halibut 22

Shaved Artichoke Salad, Lemon Confit, Parmesan, and Braised Artichoke Hearts

Ricotta Gnocchi 15

Pea Veloute, White Port Onions, Black Trumpet Mushrooms, Pea Shoots, and Goat Cheese

Scottish Salmon 21

"Mashed" Spring English Peas, Dill Crème Fraîche, and Crispy Prosciutto

Grilled Culotte Steak 25

Creamed Bloomsdale Spinach, Bearnaise Butter, Paprika Mushrooms, and Crispy Onion Rings

Roasted Pork T-Bone Chop 26

Asparagus Panzanella, Piperade, Roasted Garlic, Grilled Spring Onions

Sides

Roasted Wild and Tame Mushrooms 4

Mac and Four Cheese 4

Sauteed Bloomsdale Spinach 4

Grilled Delta Asparagus 4

Yukon Gold Potato Puree 4

Simple Side Salad 4



GOOSE & GANDER

Goose & Gander Libations

\$11

Scarlet Gander

Hangar One Buddha's Hand Citron Vodka, Shiso-Ginger-Galangal Syrup,
Lemon, Mint, Ginger Beer, Pickled Rhubarb

Bali Spice Old Fashioned

St. George Breaking and Entering Bourbon,
Orange, Cinnamon, Clove, Star Anise

Leatherman

Eagle Rare 10 Year Bourbon, Carpano Antica, Qi Black Tea Liqueur, Bitters

Mellivora Capensis

Eagle Rare 10 Year Bourbon, Dewar's Scotch,
Lemon, Honey, Chili, Black Cardamom, Apple-Coconut Foam

Walter's Manhattan

Templeton Rye, Evan Williams Bourbon, Carpano Antica, Bitters

Pisco Punch

Oro Quebranta and Moscatel Piscos, Small Hands Pineapple Gomme,
Sudachi, Lime

Trade Secret

Germain-Robin Brandy, Batavia Arrack van Oosten, Spiced Molasses Syrup, Lime,
Pineapple, Bitters, Grains of Paradise

Cucumber Collins

Square One Cucumber Vodka, Lemon, Yuzu, Seltzer,
Fresh and Pickled Cucumbers

Aviation

Voyager Gin, Luxardo Maraschino Liqueur, Crème de Violette, Lemon

Coastal Pimm's Cup

Pimm's #1, St. George Terroir Gin, Lemon, Seltzer, Cucumbers

Moroccan Night

Hangar One Mandarin Orange Blossom Vodka, Lime,
Sudachi, Pomegranate, Cardamom