

SNACKS

OLIVES, orange bay leaf v 7	CRISPY CALAMARI, ranch 14
ASSORTED MURRAY'S CHEESE PLATE v 18	FRIED OYSTERS, remoulade 12
ASSORTED CHARCUTERIE PLATE 24	FISH DIP, crostini, celery, black pepper 12
PARMESAN ROSEMARY BREAD, butter v 6	BEEF TARTARE, quail yolk, crackers* 13
PARKER HOUSE ROLLS, butter, sea salt v 5	BRISKET "TOTS" potato, mustard 13
FRENCH FRIES v 10 trio of mayo +3	BUFFALO SWEETBREADS, blue cheese, celery 13

SMALL PLATES

BABY KALE SALAD beets, hazelnuts, ricotta salata v 12
CHOPPED SALAD green goddess, seeds v 13
"FORK & KNIFE" CAESAR lemon, parmesan 14
WARM LENTILS poached egg, mushroom, pecorino v 17
STRING BEANS vinegar onions, peppers, shallots v 14
SEA TROUT TARTARE traditional accompaniments* 16
SCALLOP CRUDO nori, yuzu, basil seeds* 19
BABY OCTOPUS black garlic, fennel, confit lemon 18
ORECCHIETTE sausage, fava, pesto, hen of the woods v 19
GRILLED BROCCOLI shishito, almond, XO, bottarga* v 17

LARGE PLATES

PORK MILANESE potato salad, fennel, mustard 28
DRY-AGED CHEESEBURGER bread & butter pickles, french fries 23
BRANZINO king trumpet mushroom, dashi, surf clam 28
DUCK BREAST rhubarb, blueberry, mustard greens 31
FRIED CHICKEN "creamed" kale, beignet, spiced honey 28/49
TILEFISH asparagus, pickled ramp, lemon 28
CARNITAS pork shoulder, masa, jicama slaw 28
DRY-AGED 14OZ BONE-IN STRIP STEAK 33

SIDES

FINGERLINGS, duck fat, shallot confit 10
"CREAMED" KALE, pecorino v 10
FRIED BABY ARTICHOKEs, lemon crema v 10
CAULIFLOWER, capers, anchovy v 10

Let the Chef cook for you 89

Items marked "v" can be made vegetarian for guests with dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

THE GANDER
CHEF/OWNER JESSE SCHENKER

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MONDAY-FRIDAY 12:00PM-11:00PM ~ SATURDAY 11:30AM-11:00PM ~ SUNDAY 11:30AM-3:00PM