

SNACKS

OLIVES, orange bay leaf v 7	BEEF TARTARE, quail yolk, crackers* 13
ASSORTED MURRAY'S CHEESE PLATE v 18	BRISKET "TOTS" potato, mustard 13
ASSORTED CHARCUTERIE PLATE 24	FINGERLINGS, duck fat, shallot confit v 10
PARMESAN ROSEMARY BREAD, butter v 6	BRAISED COLLARD GREENS, bacon 10
PARKER HOUSE ROLLS, butter, sea salt v 5	CAULIFLOWER, capers, anchovy v 10
FRENCH FRIES v 10 trio of mayo +3	CRISPY CALAMARI, ranch 14

PLATES

<p>CHOPPED SALAD green goddess, seeds v 13</p> <p>"FORK & KNIFE" CAESAR lemon, parmesan 14</p> <p>WARM LENTILS poached egg, mushroom, pecorino v 17</p> <p>STRING BEANS vinegar onions, peppers, shallots v 14</p> <p>SEA TROUT TARTARE traditional accompaniments* 16</p> <p>ORECCHIETTE carbonara, corn, cherry tomato v 19</p> <p>GRILLED BROCCOLI shishito, almond, XO, bottarga* v 17</p>	<p>PORK MILANESE potato salad, fennel, mustard 28</p> <p>DRY-AGED CHEESEBURGER bread & butter pickles, french fries 23</p> <p>BRANZINO collard greens, plum, gooseberry 28</p> <p>DUCK BREAST hearts of palm, cherry, pistachio 31</p> <p>FRIED CHICKEN "creamed" kale, beignet, spiced honey 28/49</p> <p>SALMON coconut curry, kale, trumpet mushroom 28</p> <p>DRY-AGED 14OZ STRIP STEAK 33</p>
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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

15 WEST 18TH ST NEW YORK, NY 10011 WWW.THEGANDERNYC.COM

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