

## SNACKS

OLIVES, orange bay leaf v 7	FRENCH FRIES v 10 trio of mayo +3
ASSORTED MURRAY'S CHEESE PLATE v 18	BEEF TARTARE, quail yolk, crackers* 13
ASSORTED CHARCUTERIE PLATE 24	BRISKET "TOTS" potato, mustard 13
PARKER HOUSE ROLLS, butter, sea salt v 5	CAULIFLOWER, capers, anchovy v 10

## PLATES

CHOPPED SALAD pickled vegetables, green goddess v 13	PORK MILANESE potato salad, mustard seed, jus 28
"FORK & KNIFE" CAESAR lemon, parmesan 14	DRY-AGED CHEESEBURGER bread & butter pickles, french fries 23
GRILLED BROCCOLI shishito, almond, XO, bottarga v 17	GRILLED PRAWNS summer salad, viniagrette 26
WARM LENTILS poached egg, mushroom, pecorino v 17	DUCK BREAST fennel, cherry, pistachio 31
SEA TROUT TARTARE traditional accompaniments* 16	FRIED CHICKEN beignet, spiced honey 28/49
SPAGHETTI uni, bottarga, chili* v 20	SALMON coconut curry, kale, mushroom 28
	DRY-AGED 14OZ STRIP STEAK 33

## 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