

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

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

<p>LEMON BOMBE lemon bavarian, almond cake, poached cherries</p> <p>COOKIES N' CREAM cookies n' cream semifreddo, white chocolate wing, strawberry coulis</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  
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MONDAY-FRIDAY 12:00PM-11:00PM - SATURDAY 11:30AM-11:00PM