

FIRST PLATE

choice of

Chilled Potato & Leek Soup
Crab & Shaved Asparagus Salad

Spring Salad
Cucumber. Pickled Ramps. Fennel. Radish. Feta. Dill. Chives. Toasted Pistachio. Baby Arugula & Farm Greens. Preserved Lemon Vinaigrette

Spicy Pimento Cheese
Pickled Vegetables. Garlic Crostini

Foie Gras Torchon
Sauternes Gelée. Frisée. Brioche Toast

Crispy Liberty Delight Pork Belly
Black Garlic Shoyu. Cucumber Kimchee. Asparagus. Peanuts

Blackberry Pound Cake
Citrus Glazed. Passion Fruit Curd. Berries. Mint

Halibut Ceviche
Cucumber. Red Onion. Habanero. Raspberry. Plantain Crisps

Gunther Salad
Bibb Lettuce. Shallots. Chives. Champagne Vinaigrette



\$42 per person

MAIN PLATE

choice of

The Benedict
Farm Poached Eggs. House Cured & Smoked Ham. G&Co. Buttermilk Biscuit. Hollandaise. Hash Brown Potatoes

Blueberry Poppy Seed French Toast
Lemon Curd. Honey-Sunflower Seed Granola. House-Made Brioche

Spring Pea Risotto
Bacon. Ramps. Grana Parmesan

Gulf Shrimp & Cheddar Grits
Poached Farm Egg. Smoked Tomato Sauce. Shaved Fennel. Pickled Tomatoes

Crab, Asparagus, Chive & Goat Cheese Quiche
Green Goddess Aioli. Gunther Salad

Duck Confit & Farm Egg Tostada
Charred Poblano & Onions. Mole Sauce. Cotija Cheese. Pickled Onions. Cilantro

Far Away Spiced Grilled Chicken Salad
Chilled Basmati Rice Salad. Mint. Dill. Cucumber. Almonds. Baby Arugula & Farm Greens. Preserved Lemon Dressing

Spring Wood Oven Flatbread
Whipped Ricotta. Garlic Confit. Shaved Asparagus. Ramps. Spinach. Feta. Oregano. Dill. Chili Flake. Parmesan

Pan Roasted Rockfish Provençal
Melted Leeks. Fennel. Tomato. Fingerling Potatoes. Saffron White Wine Broth

Farm Scrambled Eggs
Goat Cheese. Shallots. Herbs. Bacon. Hash Brown Potatoes. Sourdough Toast

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be added to tables of 7 or more
3% Labor of Love added to all checks. Ask your server to opt out.