

# GARCES TRADING Co.

## BRUNCH COCKTAILS

*\$5 glass - \$20 pitcher*

**MIMOSA CLASSIQUE**  
*Champagne,  
Orange Juice*

**GTC SANGRIA**  
*Red Wine, Pomegranate,  
Cranberry, Cinnamon*

**BLOODY MARY**  
*Vodka, Tomato,  
Horseradish*

**SEASONAL SANGRIA**  
*Ask your server or bartender  
for today's selection*

## ➔ BRUNCH ⇐

\$25 PER PERSON, AVAILABLE 10:30AM-3PM

INCLUDES YOUR CHOICE OF BRUNCH COCKTAIL,

GARCES & SONS COFFEE OR TEA AND A BASKET OF HOUSE MADE PASTRIES

### *First*

MARCONA ALMOND GRANOLA .....7  
*Greek Yogurt, Blackberry Jam*

FRESH BERRIES ..... 7  
*Passionfruit, Basil*

POTTED DUCK ..... 8  
*Duck Rillettes, Foie Gras Mousse, Elderflower Caramel*

CHEF'S SELECTION OF CHEESE OR MEAT . . . . . 9  
*Seasonal Accompaniment*

HOUSE MADE MOZZARELLA . . . . . 8  
*Olive Oil, Maldon Salt, Cracked Pepper*

MASALA VADAI ..... 9  
*Black Lentil Fritters, Saffron Yogurt, Fennel,  
Harissa Aioli*

ROASTED CAULIFLOWER. .... 9  
*Marinated Cauliflower, Orange Tarragon Vinaigrette,  
Black Garlic Pesto*

INSALATA SEMPLICE .....10  
*Mixed Greens, Dijon Vinaigrette, Fines Herbes, Migas*

VEGETABLE MINISTRONE ..... 9  
*Tomato & Fennel Broth, Cranberry Beans, Squash, Pecorino*

### *Second*

GTC BRUNCH . . . . . 11  
*Two Eggs any style, Bacon, Rosti Potatoes,  
Sourdough Toast*

QUICHE DU JOUR ..... 11  
*Petite Salad, Mustard Vinaigrette*

LYONNAISE DUCK SALAD . . . . . 12  
*Duck Confit, Poached Egg, Bacon, Mustard Vinaigrette*

BAKED EGGS . . . . . 11  
*Spicy Tomato Stew, Guanciale, Manchego, Black Olive Toast*

FRENCH TOAST . . . . . 12  
*Roasted Banana, Salted Caramel, Crème Chantilly*

BUTTERMILK PANCAKES . . . . . 11  
*Vanilla Mascarpone, Ricotta, Orange Maple Syrup*

SMOKED FISH PLATE . . . . . 16  
*Kipper Salmon, Whitefish Salad, Smoked Salmon, Tomato,  
Cucumber, Whipped Cream Cheese, Bagel*

SPANIARD SANDWICH. .... 11  
*Grilled Chicken, Romesco Aioli,  
Applewood Smoked Bacon, Roma Tomatoes*

GTC Burger . . . . . 13  
*Mushroom Duxelles, Tomme de Savoie, Dijon Aioli*

FRIED EGG SANDWICH . . . . . 10  
*Bacon, Manchego, Tomato, Almond Pesto, Brioche*

PANE PANELLE SANDWICH . . . . . 10  
*Chickpea Panisse, Basil Aioli, Red Pepper Confit*

*Add DUCK FAT FRITES* ..... 5

## GARCES & SONS COFFEE

COFFEE 3.50 | DECAF COFFEE 3.50 | CAPPUCCINO 4.50 | CAFE LATTE 4.50

MACCHIATO 3.50 | CAFÉ AU LAIT 3.50 | HOT TEA 3.50

# GARCES TRADING Co.

## BEVERAGES

### COCKTAILS

SPARKLING PAMPLEMOUSSE Champagne, Grapefruit, Lavender . . . . .	10/36
CAFE ÉPICÉ Spiced Rum, Cinnamon, Whipped Cream . . . . .	9
FORSTER'S GARDEN TEA Pimm's No. 1, English Breakfast Syrup, Lemon . . . . .	10
ROSÉ DE LOIRE Vodka, Blackberry, Rosemary, Rosé Cava . . . . .	11
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters . . . . .	12
EL MONDEGO Dark Rum, Drambuie, Citrus, Sage, Sweet Potato . . . . .	12
AMARO SIMETO Jim Beam Bourbon, Averna, Ginger Liqueur, Bitters. . . . .	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White. . . . .	12
GENIL Gin, Pimm's, Fresh Grapefruit . . . . .	11
RHINE-STONE Sauza Blue Reposado Tequila, Beet Eau de Vie, Luxardo Maraschino, Green Chartreuse . . . . .	12

### BEER

#### BOTTLE

Hoegaarden, Belgium . . . . .	7
Lefte Brune, Belgium . . . . .	7
Peroni, Italy . . . . .	6
Tröegs Perpetual IPA, Pennsylvania . . . . .	6
Warsteiner Premium Dunkel, Germany . . . . .	7
Sharp's Non-Alcoholic . . . . .	5

#### DRAFT

FOR OUR SEASONAL ROTATION

PLEASE ASK YOUR SERVER OR BARTENDER

### WINE BY THE GLASS

#### SPARKLING

Cava, Segura Viudas Brut Rosé, Penedès, Spain NV . . . . .	11/45
Chenin Blanc, Marquis de la Tour, Loire, France NV . . . . .	11/45

#### WHITE

Chardonnay, Domaine de Guillauman, Côtes de Gascogne, France 2015 . . . . .	12/48
Pinot Grigio, Al Verdi, Molise, Italy 2016 . . . . .	11/45
Riesling, Urban, Mosel, Germany 2015 . . . . .	11/45
Sauvignon Blanc/Semillion, Château de Cappes, Saint-Macaire, France 2015 . . . . .	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2016 . . . . .	11/45

#### ROSÉ

Cielo, Veneto, Italy 2016 . . . . .	11/45
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#### RED

Bordeaux, Chateau Malbat, Bordeaux, France 2014 . . . . .	13/51
Grenache/Syrah/Carignan, Domaine Sainte- Eugénie, Corbières, France 2015 . . . . .	12/48
Montepulciano, Masciarelli, Abruzzo, Italy 2015 . . . . .	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2016 . . . . .	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2012 . . . . .	12/48

### NON ALCOHOLIC

LORINA SPARKLING SODAS . . . . .	4.5
Blood Orange, Coconut Lime	
PENNSYLVANIA DUTCH BIRCH BEER . . . . .	4.5
REGATTA GINGER BEER . . . . .	4.5
SAN PELLEGRINO SODAS . . . . .	4.5
Aranciata, Pompelmo, Limonata	
WYNDRIDGE FARM CREAM SODA . . . . .	4.5