

# 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**  
*White Wine,  
Ginger, Pear*

## 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*

VEGETABLE MINESTRA . . . . . 9  
*Tomato & Fennel Broth, Cranberry & Fava Beans,  
Asparagus, Pecorino*

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

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

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

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

### *Second*

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*

SMOKED SALMON . . . . . 14  
*Buckwheat Blini, Cornichons, Egg Salad*

FRENCH TOAST TROPIQUE . . . . . 12  
*Roasted Pineapple, Rum Glaze, Coconut Chantilly*

BUTTERMILK PANCAKES . . . . . 11  
*Honey Diplomat, Crème Chantilly, Toasted Hazelnuts*

## HOUSE SPECIALTY

*Prime Butcher's Steak, Sunny Side Up Eggs,  
Potato Rösti, Truffled Sauce Béarnaise*

25

## SANDWICHES

*All sandwiches served with house made chips.  
Add Duck Fat Fries 5*

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

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

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

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

## SIDES

5

SMOKED BACON                      DUCK FAT FRIES

TWO EGGS ANY STYLE              POTATO RÖSTI

## CHARCUTERIE & CHEESE

SPECK | FINOCCHIONA | DUCK LIVER MOUSSE | COUNTRY PÂTÉ 8 EACH  
BRIE DE MEAUX | CASTELROSSO | GARROTXA | QUADRELLO DI BUFALA | MANCHEGO 8

CHEESE OR MEAT MIXTO 15

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness*

# 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
GRANADA DE VINALOPÓ Vodka, Pomegranate, Lillet, Sparkling . . . . .	10
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters . . . . .	12
EL MONDEGO Dark Rum, Drambuie, Citrus, Sage, Sweet Potato . . . . .	12
GARRONE Jim Beam Bourbon, Ginger Liqueur, Cucumber . . . . .	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White. . . . .	12
GENIL Gin, Pimm's, Fresh Grapefruit . . . . .	11
ISÈRE Sauza Blue Tequila, Elderflower, Chartreuse, Sparkling . . . . .	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 Guillaman, 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