

GARCES TRADING Co.

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

SMALL PLATES

MARINATED OLIVES	5
<i>Thyme, Olive Oil, Orange</i>	
CAULIFLOWER	9
<i>Chilled Cauliflower, Orange & Tarragon Vinaigrette, Black Garlic Pesto</i>	
MASALA VADAI	9
<i>Black Lentil Fritters, Saffron Yogurt, Fennel, Harissa Aioli</i>	
HOUSE MADE MOZZARELLA	8
<i>Olive Oil, Maldon Salt, Cracked Pepper</i>	
VEGETABLE FRITTATA	9
<i>Asparagus, Scallions, Green Garlic, Parmesan Cream, Black Truffle & Verjus Emulsion</i>	
GTC MEATBALLS	10
<i>Tomato Gravy, Parmesan, Roasted Garlic Bread</i>	
INSALATA DI MARE	14
<i>Chilled Seafood Salad, Shrimp, Calamari, Mussels, Ventresca Tuna, Celery Seed Vinaigrette, Lemon Aioli</i>	

SOUP & SALAD

VEGETABLE MINISTRA	9
<i>Tomato & Fennel Broth, Cranberry & Fava Beans, Asparagus, Pecorino</i>	
INSALATA SEMPLICE	10
<i>Mixed Greens, Dijon Vinaigrette, Fines Herbes, Migas</i>	
LYONNAISE SALAD	12
<i>Duck Confit, Poached Egg, Bacon Lardons, Mustard Vinaigrette</i>	

CHEF'S TASTING MENU

40 Per Person • 55 Per Person

WINE PAIRING

22 Per Person

HOUSE SPECIALTY

FRITES

PRIME BUTCHER'S STEAK 25

SERVED WITH DUCK FAT FRIES & YOUR CHOICE OF SAUCE:
Poivre Vert, Salsa Verde, or Sauce Béarnaise

MOULES 17

BLUE BAY MUSSELS, WHITE WINE & LEEK CREAM,
 DUCK FAT FRIES

PASTA

PAPPARDELLE WITH LAMB RAGÙ	17
<i>English Peas, Piave Vecchio, Sunchoke Purée</i>	
TUSCAN FUSILLI CARBONARA	16
<i>Guanciale, Eggs, Black Pepper, Pecorino</i>	
SAFFRON TRENETTE	17
<i>Shrimp, Clams, Cherry Tomatoes, Bottarga</i>	
SHORT RIB LASAGNA	16
<i>Ricotta, Spinach, Preserved Lemon, Mozzarella</i>	

ENTREES

POULET RÔTI	22
<i>Roasted Chicken, Potato Purée, Leeks Vinaigrette, Toasted Hazelnuts</i>	
TROUT ALMONDINE	20
<i>Toasted Almonds, Brown Butter, Lemon, Haricots Verts</i>	
PAN ROASTED SCALLOPS	24
<i>White Asparagus Chowder, Potato, Trout Roe</i>	
WAGYU BAVETTE	28
<i>Pommes Galette, Charred Broccoli Rabe, Bordelaise</i>	
SALMON NIÇOISE	18
<i>Haricots Verts, Potato Confit, Quail Egg, Black Olive</i>	

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BEVERAGES

COCKTAILS

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

GTC SANGRIA
Red Wine, Pomegranate, Apple, Cinnamon

SEASONAL SANGRIA
White Wine, Ginger, Pear

9 Glass, 36 Pitcher

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 PELEGRINO SODAS	4.5
Aranciata, Pompelmo, Limonata	
WYNDRIDGE FARM CREAM SODA	4.5