

# GARCES TRADING Co.

## ➔ BRUNCH COCKTAILS ↵

**BLOODY MARY**  
Vodka, Tomato, Horseradish 9

**FORSTER'S GARDEN TEA**  
Pimm's No. 1, English Breakfast Syrup,  
Lemon, Peychaud's 10

**CAFE ÉPICÉ**  
Spiced Rum, Cinnamon,  
Whipped Cream 9

**MIMOSA CLASSIQUE**  
Champagne, Orange Juice 8/32

**SPARKLING PAMPLEMOUSSE**  
Champagne, Grapefruit,  
Lavender 10/36

## BRUNCH

25 PER PERSON, AVAILABLE 10:30AM-3PM  
INCLUDES A MIMOSA, GARCES AND 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.  
Substitute 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 | NAPOLITANA PICCANTE | DUCK LIVER MOUSSE | COUNTRY PÂTÉ 8 EACH  
TOMME CRAYEUSE | CASTELROSSO | GARROTXA | QUADRELLO DI BUFALA | MANCHEGO 8

CHEESE OR MEAT MIXTO 15

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## BEVERAGES

### COCKTAILS

GRANADA DE VINALOPÓ Vodka, Pomegranate, Lillet, Sparkling . . . . .	10
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters . . . . .	12
SEEDS OF VIENNE Dark Rum, Apple Brandy, Fresh Lime . . . . .	10
LIMENTRA Jim Beam Bourbon, Amaro, Fresh Lemon, Red Wine . . . . .	13
GENIL Gin, Pimm's, Fresh Grapefruit, . . . . .	11
ACQUA DE ARNO Gin, Aperol, Pinot Grigio, Orange Bitters . . . . .	11
ISÈRE Suaza Blue Tequilla, Elderflower, Chartreuse, Sparkling. . . . .	12

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

**SEASONAL SANGRIA**  
Rosé Wine, Brandy, Strawberry, Basil

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 . . . . .	10/42
Chenin Blanc, Marquis de la Tour, Loire, France NV . . . . .	10/42

#### WHITE

Chardonnay, Enanzo, Navarra, Spain 2015 . . . . .	8/35
Pinot Grigio, Al Verdi, Molise, Italy 2015 . . . . .	9/38
Riesling, Urban, Mosel, Germany 2014 . . . . .	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 2013 . . . . .	10/44

#### ROSÉ

Palacio de Canedo Rosada, Leon, Spain 2014 . . . . .	11/45
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#### RED

Bordeaux, Château de Léotins, Bordeaux, France 2014. . . . .	11/45
Montepulciano, Masciarelli, Abruzzo, Italy 2013. . . . .	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2014 . . . . .	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2012. . . . .	12/48
Syrah/Grenache/Merlot/Cabernet Sauvignon, Chateau Jouclary Cabadarès, Languedoc-Roussillon, France 2013 . . . . .	11/45

### NON ALCOHOLIC

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