

GARCES TRADING Co.

BRUNCH COCKTAILS

\$5 glass - \$25 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
Passion Fruit, Basil

POTTED DUCK 8
Duck Rillette, 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 & Fava Beans,
Asparagus, Pecorino*

Second

GTC BRUNCH 11
*Two Eggs Any Style, Bacon, Rösti 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
*Kippered Salmon, Whitefish Salad, Smoked Salmon, Tomato,
Cucumber, Whipped Cream Cheese, Bagel Chips*

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
DREAMS OF VISTULA Vodka, Pear Eau de Vie, Lemon, Honey, Sparkling Wine	10
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters	12
VIF MOSELLE Cruzan Light Rum, Blueberry Tarragon Shrub, Citrus	10
GARRONE Jim Beam Bourbon, Ginger Liqueur, Cucumber, Lemon	12
SMOKE ON THE THAMES Mezcal, Sauza Blue Silver, Demerara, Bitters	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White.	12
RHINE-STONE Sauza Blue Reposado Tequila, Beet Eau de Vie, Luxardo Maraschino, Green Chartreuse	12

BEER

BOTTLE

Hoegaarden, Belgium	7
Leffe 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	12/48

WHITE

Chardonnay, Domaine de Guillaman, Côtes de Gascogne, France 2015	12/48
Pinot Grigio, Al Verdi, Molise, Italy 2016	11/45
Verdicchio, Cantina Valle Tritana, Marche, Italy 2016	13/51
Sauvignon Blanc, Lionel Osmin & Cie, Vin de France, France 2016	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2016	11/45

ROSÉ

Cielo, Veneto, Italy 2017	11/45
Rimat, Catalonia, Spain 2016	11/45

RED

Bordeaux, Chateau Malbat, Bordeaux, France 2014.	13/51
Grenache/Carignan/Cinsault/Merlot, Côté Mas, Languedoc, France 2016 (1L)	10/57
Montepulciano, Cantine Minini, Abruzzo, Italy 2016	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2016	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2014	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