

# GARCES TRADING Co.

## CHARCUTERIE & CHEESE

SPECK | FINOCCHIONA | POTTED DUCK | COUNTRY PÂTÉ 8 EACH  
 BRIE DE MEAUX | CASTELROSSO | GARROTXA | MURCIA AL VINO | MANCHEGO 8 EACH  
 CHEESE OR MEAT MIXTO 15

## SMALL PLATES

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

## SOUP & SALAD

- VEGETABLE MINISTRONE . . . . . 9  
*Tomato & Fennel Broth, Cranberry & Fava Beans,  
 Asparagus, Pecorino*
- INSALATA SEMPLICE . . . . . 10  
*Mixed Greens, Dijon Vinaigrette, Fines Herbes, Migas*
- LYONNAISE SALAD . . . . . 12  
*Duck Confit, Poached Egg, Bacon Lardons,  
 Mustard Vinaigrette*

## 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

- PORK TROFIE . . . . . 15  
*Milk-Braised Pork, Charred Scallion, Stracciatella,  
 Black Truffle*
- TUSCAN FUSILLI CARBONARA . . . . . 16  
*Guanciale, Eggs, Black Pepper, Pecorino*
- SPAGHETTI ALLE VONGOLE . . . . . 16  
*Clams, Crispy Garlic, Calabrian Chile, Parsley*
- SHORT RIB LASAGNA . . . . . 16  
*Ricotta, Spinach, Preserved Lemon, Mozzarella*
- CHICKEN & FOIE GRAS CANNELLONI . . . . . 18  
*Sherry Cream, Swiss Chard, Braised Figs*

## ENTREES

- POULET RÔTI . . . . . 22  
*Roasted Chicken, Potato Purée, Leeks Vinaigrette,  
 Toasted Hazelnuts*
- TROUT ALMONDINE . . . . . 20  
*Toasted Almonds, Brown Butter, Lemon, Haricots Verts*
- PAN ROASTED SCALLOPS . . . . . 24  
*White Asparagus Chowder, Potato, Trout Roe*
- SALMON NIÇOISE . . . . . 18  
*Haricots Verts, Potato Confit, Quail Egg, Black Olive*

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## BEVERAGES

### COCKTAILS

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

GENIL  
Pimm's, Gin, Fresh Grapefruit . . . . . 11

RHINE-STONE  
Sauza Blue Reposado Tequila, Beet Eau de Vie,  
Luxardo Maraschino, Green Chartreuse . . . . . 12

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

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

9 Glass, 36 Pitcher

### 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