

# GARCES TRADING Co.

## CHARCUTERIE & CHEESE

SPECK | NAPOLITANA PICCANTE | DUCK LIVER MOUSSE | COUNTRY PÂTÉ 8 EACH  
 TOMMES CRAYEUSE | CASTELROSSO | GARROTXA | QUADRELLO DI BUFALA | MANCHEGO 8  
 CHEESE OR MEAT MIXTO 15

## SMALL PLATES

- MARINATED OLIVES . . . . . 5  
*Thyme, Olive Oil, Orange*
- CAULIFLOWER . . . . . 9  
*Chilled 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, Green Garlic, 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 MINISTRA . . . . . 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 AND 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  
*English Peas, Piave Vecchio, Sunchoke Purée*
- TUSCAN FUSILLI CARBONARA . . . . . 16  
*Guanciale, Eggs, Black Pepper, Pecorino*
- SAFFRON TRENETTE . . . . . 17  
*Shrimp, Clams, Cherry Tomatoes, Bottarga*
- SHORT RIB LASAGNA . . . . . 16  
*Ricotta, Spinach, Preserved Lemon, Mozzarella*

## 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*
- WAGYU BAVETTE . . . . . 28  
*Pommes Galette, Charred Broccoli Rabe, Bordelaise*
- SALMON NIÇOISE . . . . . 18  
*Haricots Verts, Potato Confit, Quail Egg, Black Olive*

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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,. . . . .	12
ACQUA DE ARNO Gin, Aperol, Pinot Grigio, Orange Bitters. . . . .	11
ISÈRE Suaza Blue Tequilla, Elderflower, Chartreuse, Sparkling. . . . .	12

<p><b>GTC SANGRIA</b> Red Wine, Pomegranate, Apple, Cinnamon</p> <p><b>SEASONAL SANGRIA</b> Rosé Wine, Brandy, Strawberry, Basil</p> <p>9 Glass, 36 Pitcher</p>
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### 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, Domaine Laroque, Languedoc-Roussillon, France 2015 . . . . .	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