

WINE BY THE GLASS

SPARKLING

BLANC DE BLANCS NV <i>Paul Louis, Loire FR</i>	8 / 32
CREMANT DE BOURGOGNE ROSE NV <i>Bailly Lapierre, Burgundy FR</i>	12 / 48
LAMBRUSCO DI SORBARA 2013 <i>Fiorini, Emilia Romagna IT</i>	10 / 40

WHITES

GRUNER VELTLINER SELEKTION 2012 <i>Steinschaden, Niederosterreich AT</i>	8 / 32 [CARAFE]
PINOT GRIGIO 2013 <i>Rilasso, Delle Venezie IT</i>	9 / 36
CHARDONNAY 2013 <i>Domaine Martinolles, Languedoc FR</i>	10 / 40
ALBARINO SAIAI 2012 <i>Benito Santos, Galicia ES</i>	11 / 44
SAUVIGNON BLANC SPLENDIFEROUS 2013 <i>Kerner Estate, Marlborough NZ</i>	12 / 48

REDS

CHINON 2011 <i>Beatrice & Pascal Lambert, Loire FR</i>	8 / 32 [CARAFE]
GRENACHE 2012 <i>Quo, Campo de Borja ES</i>	9 / 36
COTES DU RHONE LES GRANDES VIGNES 2012 <i>Vignerons d'Estezargues, Rhone FR</i>	10 / 40
MERLOT 2012 <i>Bacchus, Columbia Valley WA</i>	11 / 44
MALBEC FRESH 2012 <i>Dona Silvina, Mendoza AR</i>	12 / 48

ROSÉ

FROM THE TANK ROSÉ 2013 <i>Domaine de la Patience, Languedoc FR</i>	8 / 32 [CARAFE]
CHINON ROSÉ 2013 <i>Olga Raffault, Loire FR</i>	12 / 48

ASK TO SEE THE EXTENDED
CELLAR LIST

BEER

TAP

GENESEE NY 5%	5
SOUTHAMPTON "KELLER" PILS NY 5.2%	6
FOUNDERS "ALL DAY" IPA MI 4.5%	6
STILLWATER "STATESIDE" SAISON MD 6.6%	8
DOC'S "DRAFT" CIDER MD 5.5%	7
LEFT HAND MILK STOUT CO 6%	6

[SHORTY BEER \$4]

COCKTAILS

GG'S BLOODY MARY 9
classic spicy bloody mary with vodka
and house pickle
[WITH SHORTY BEER BACK \$12]

GREEN MARY 10
kale, cucumber, tomatillo, jalapeno, herbs
[TRY IT WITH GIN OR TEQUILA]

GRINGO MICHELADA 6
hot sauce, worcestershire, lime w/ Tecate

REDBEARD 6
tomato juice, Genesee, salt

FALSE SPRING 9
aperol, grapefruit, blanc de blancs

SUNSHINE IN THE DAYTIME 9
white wine, fennel shrub, soda

GENTLEMAN'S LUNCH 10
rye, raw sugar, citrus-marmalade bitters

MIMOSA 9

SESSIONS

[KEEP IT GOING]

STRAW BOSS 9
amontillado sherry, cocchi americano,
meyer lemon bitters

DAWN TO DUSK 8
ginger beer with a splash of fernet

QUIET AMERICAN 8
campari, soda, beet vermouth

GREY GARDENS 7
lager, lemon & earl grey syrup

HOUSEMADE SODAS

CHAMOMILE-LEMON
GRAPEFRUIT
GINGER-LIME
STAR ANISE COLA
TANG-VANILLA

\$4

CAN

TECATE MX 5%	4
COORS "BANQUET" 16OZ CO 5.2%	5
WESTBROOK GOSE SC 4%	6
SIERRA NEVADA PALE ALE CA 7%	6
YOUNGS DBL CHOCOLATE STOUT 16OZ UK 5.5%	8



BRUNCH

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ALMOND BUTTER TOAST 5
housemade almond butter, local honey, sea salt

BANANA BREAD 4
served with sweet cream

SOFT BOILED EGG TOAST 6
bottarga, scallion creme fraiche

CARAMELIZED GRAPEFRUIT 4
palm sugar, mint

BAKED EGGS IN GREEK YOGURT 11
smoked paprika

EGG BENEDICT 13
brown butter hollandaise, jamon, pesto,
served with flatbread

EGG SANDWICH 9
bacon & american cheese on a soft roll

PAN SEARED BURGER 14
white cheddar, melted onions, green slaw, fries

BAKED PASTA CARBONARA 13
sunny side egg

GG'S BREAKFAST 12
two eggs, spoon bread, bacon, potatoes

"GOING TO BE HEALTHY" 11
kale, poached egg, goat cheese, romesco

RAW OAT PUDDING 6
steel cut oats, cinnamon, maple-soaked apricots

CHIA SEED BOWL 5
banana & coconut chia seed, quinoa, almond dulce de leche

DESSERT

MORGENSTERN'S FINEST
ICE CREAM SANDWICH 8

GG'S SUNDAE 9

ROOT BEER FLOAT 7

WARM BROWNIE + ICE CREAM 8

SALADS

GREENS SALAD 9
baby head lettuce, nasturtium, fennel, sorrel, radish

DANDELION SALAD 10
cucumber, quinoa, marinated tomato,
toasted sesame seed vinaigrette

SHAVED VEGETABLE SALAD 11
fall squash, heirloom carrot, turnip, beets, chickpeas,
wheat berries, avocado-lime vinaigrette

PIZZAS

GG'S PIZZA DOUGH is made from a wild yeast starter and baked in a classic New York style deck oven
WITH SWEET GARLIC CONFIT, PICKED PEPPERS, GRANA PADANO ON THE SIDE

SM [FOR 1-2 PEOPLE] 12" LG [FOR 2-4 PEOPLE] 16"

EBONY & IVORY 17 / 21
housemade morcilla, ricotta, mozzarella, garlic, grano padano, oregano,
chili flake
[JUST IVORY - NO MORCILLA] 15 / 18]

SQUARE [SIX SLICE PIE] ONE SIZE 14
grandma style, tomato sauce, mozzarella, basil, oregano

1986 15 / 18
spicy sopressata, fennel agrodolce, pickled peppers, anise hyssop

BREAKFAST PIZZAS

THE AMERICAN 15 / 18
potato, egg, bacon, scallion

LA PRIMA 15 / 18
italian breakfast sausage, pepperoni, egg

ADD EGG ON ANY PIZZA +2
TO FINISH YOUR CRUSTS HAZELNUT PESTO OR RICOTTA +4

SIDES

SIDE OF TWO EGGS

BACON

BREAKFAST SAUSAGE

ROSEMARY POTATOES

SPOON BREAD

[\$5 EACH]

TOPPINGS

round, with sauce & basil

SM 10 LG 12

braided it to split toppings +4

\$4

spicy sopressata
morcilla
pesto
bacon
pepperoni
lamb sausage

\$3

fresh tomato
mushroom
garden greens
radish
marinated cherry tomato
black olives
anchovy
fennel

\$2

onions
garlic
rosemary
pickled red onion

mozzarella
ricotta
mascarpone
goat cheese

COFFEE & ESPRESSO

FROM PARLOR COFFEE

COFFEE 3

ESPRESSO 3
MACCHIATO 3.25
CORTADO 3.50
CAPPUCCINO 3.50
LATTE 3.50
AMERICANO 3

TO GO

SLICE OF THE REG
OR
THE DAILY SPECIAL

OR
TO GO
slice · seltzer · cookie
\$7

GG'S DELIVERY

HAVE GG'S AT HOME!

COMING SOON!

511 E 5TH STREET NY NY 10009
TELEPHONE: (212) 687 3641
HOURS: 7 DAYS 11AM - MIDNIGHT