

WINE BY THE GLASS

SPARKLING

BLANC DE BLANCS NV <i>Paul Louis, Loire FR</i>	8 / 3 2
CREMANT DE BOURGOGNE ROSE NV <i>Bailly Lapierre, Burgundy FR</i>	12 / 4 8
LAMBRUSCO DI SORBARA 2013 <i>Fiorini, Emilia Romagna IT</i>	10 / 4 0

WHITES

GRUNER VELTLINER SELEKTION 2012 <i>Steinschaden, Niederosterreich AT</i>	8 / 3 2 [CARAFE]
PINOT GRIGIO 2013 <i>Rilasso, Delle Venezie IT</i>	9 / 3 6
CHARDONNAY 2013 <i>Domaine Martinolles, Languedoc FR</i>	10 / 4 0
ALBARINO SAIA 2012 <i>Benito Santos, Galicia ES</i>	11 / 4 4
SAUVIGNON BLANC SPLENDIFEROUS 2013 <i>Kerner Estate, Marlborough NZ</i>	12 / 4 8

REDS

CHINON 2011 <i>Beatrice & Pascal Lambert, Loire FR</i>	8 / 3 2 [CARAFE]
GRENACHE 2012 <i>Quo, Campo de Borja ES</i>	9 / 3 6
COTES DU RHONE LES GRANDES VIGNES 2012 <i>Vignerons d'Estezargues, Rhone FR</i>	10 / 4 0
MERLOT 2012 <i>Bacchus, Columbia Valley WA</i>	11 / 4 4
MALBEC FRESH 2012 <i>Dona Silvina, Mendoza AR</i>	12 / 4 8

ROSÉ

FROM THE TANK ROSÉ 2013 <i>Domaine de la Patience, Languedoc FR</i>	8 / 3 2 [CARAFE]
CHINON ROSÉ 2013 <i>Olga Raffault, Loire FR</i>	12 / 4 8

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]

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

COCKTAILS

GOLDIE'S GIMLET 9
vodka, lime, garden herbs

SILVER SPUTNIK 10
ginger-infused vodka, lime,
black-strap molasses soda

THE GOOD LIFE 11
gin, damson plum, lemon, egg white

STATEN ISLAND SOUR 11
rye, lemon, raw sugar, lambrusco float

LET THEM DRINK 10
tequila, lime, combier, orange blossom

APOLLO KID 9
bourbon, lemon, chamomile-honey, soda

TOUCAN SAM 11
dark rum, zucca, grapefruit, lime

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

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

G

DINNER

APPETIZERS

EGG & CRUDITE 11
spiced yogurt and coddled egg, raw seasonal vegetables

HALF BAKED LOBSTER 15
mizuna, tarragon butter

SWISS CHARD & PARMESAN DIP 10
green onion bagna cauda, anchovy, toast

FRIED LAMBNECK MEATBALLS 9
fried shallots, piquillo pepper sour cream

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

SIDES

WILTED KALE 6
lime, red chiles, honey

ROSEMARY MUSHROOMS 6
grana padano

HAND CUT FRIES 5

DESSERT

MORGENSTERN'S FINEST
ICE CREAM SANDWICH 8

GG'S SUNDAE 9

ROOT BEER FLOAT 7

WARM BROWNIE + ICE CREAM 8

OVEN BAKED PASTA

SM 13 LG 18

PEA-STUFFED AGNOLOTTI
sofrito, sorrel, crispy lamb

LUNA
pork sugo, heirloom onions, lemon ricotta,
garden herbs

WHOLE WHEAT PIZZOCCHERI
roasted mushrooms, mascarpone, rosemary

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, grana padano, oregano,
chili flake
[JUST IVORY - NO MORCILLA] 15 / 18]

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

EV GREENERY 15 / 18
garden greens, lamb chorizo, sauce vert, grana padano, cherry tomatoes,
pickled red onion

CAPO THE GREAT 18 / 22
littleneck, cockle, and razor clams, mozzarella, ricotta, mascarpone,
mushrooms, garlic confit, rosemary

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

TO FINISH YOUR CRUSTS HAZELNUT PESTO OR RICOTTA +4

ENTREES

WHOLE ROASTED BRANZINO 22
warm potatoes, garlic cream, pistachio pesto

SWEET BAKED SQUASH 18
goat cheese, bitter greens, lardon, beets

CAST IRON CHICKEN 20
whole salt-baked fall vegetables, chimichurri

PAN SEARED BURGER 16
white cheddar, melted onions, green slaw, fries

*** DECK OVEN ROASTED MEAT ***
SEASONAL VEGETABLES M/P

TOPPINGS

round, with sauce & basil

SM 10 LG 12

braid it to split toppings +4

\$4	\$3
spicy sopressata	fresh tomato
morcilla	mushroom
pesto	garden greens
bacon	radish
pepperoni	marinated cherry tomato
lamb sausage	black olives
	anchovy
	fennel

\$2	
onions	mozzarella
garlic	ricotta
rosemary	mascarpone
pickled red onion	goat cheese

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