

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 SAIR 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

| | |
|---------------------------------------|---|
| GENESEEE 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

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

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

LUNCH

BREAKFAST SNACKS

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

BANANA BREAD 4
served with sweet 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

SANDWICHES

BLT 10
smoked bacon, our garden greens, marinated tomato,
avocado vinaigrette
[ADD EGG FOR 1.50]

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

PULLED & SPICED CHICKEN 11
romesco sauce, pesto, cheddar cheese

DECK OVEN ROASTED MEAT M/P

DESSERT

MORGENSTERN'S FINEST
ICE CREAM SANDWICH 8

GG'S SUNDAE 9

ROOT BEER FLOAT 7

WARM BROWNIE + ICE CREAM 8

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

EV GREENERY 15/18
garden greens, lamb chorizo, sauce vert, grano 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

TOPPINGS

round, with sauce & basil

SM 10 LG 12

braid 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

mozzarella
ricotta
mascarpone
goat cheese

\$2
onions
garlic
rosemary
pickled red onion

BY THE SLICE

CHOICE OF:

REGULAR \$3.50

OR

DAILY SPECIAL \$4

OR

LUNCH SPECIALS

SLICE & SODA \$6
SLICE & SHORTY \$7
SLICE & SESSION \$10

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