

## SHARED PLATES

MEZZE PLATE hummus, tzatziki, market vegetables, flatbread	Ⓥ	20
HOUSE-MADE MILK ROLLS honey butter	Ⓥ	9
CRISPY FRIED MUSHROOMS pickles, remoulade	ⓋG	16
SHRIMP SKEWERS charred corn salad, lime aioli		24
BEEF SLIDER TRIO* cheddar, tomato, house pickles, spicy mayo		18

## SALADS & SANDWICHES

AHI TUNA BOWL* raw tuna, edamame, cucumber, avocado, furikake rice, tamari-yuzu		26
CAESAR SALAD baby romaine, baby kale, castelfranco, parmesan, crouton		18
GILDER GRAIN BOWL carrots, chickpeas, squash, cauliflower, herb vinaigrette	ⓋG	21
GRILLED CHICKEN SANDWICH onion jam, tomato, arugula, ranch, dill pickle, fries		24
8oz BEEF BURGER* dry aged beef, cheddar, lettuce, onion, tomato, aioli, pickles, fries		26

## MAIN COURSES

FRESH FISH OF THE DAY* seasonal preparation		32
GRILLED SHORT RIB STEAK* marble potatoes, walnut romesco		34
HAWAIIAN FRIED CHICKEN macaroni salad, grilled pineapple, green beans		28
WILD MUSHROOM RISOTTO braised mushrooms, black truffle, gremolata	ⓋG	24

## ADDITIONS

soup of the day	Ⓥ	10/14	bacon, avocado or fried egg*	4
mixed greens salad	ⓋG	10	chicken or fried mushrooms	8
macaroni salad	Ⓥ	6	steak* or shrimp	10

## DESSERTS

NEW YORK STYLE CHEESE CAKE	Ⓥ	12
VALRHONA CHOCOLATE CAKE	ⓋG	12
GILDER COOKIE PLATE	Ⓥ	8
AFFOGATO	Ⓥ	8
SCOOP OF ICE CREAM	Ⓥ	4

## SPECIALTY BEVERAGES

THE BUTTERFLY	ⓋG	10
butterfly pea flower tea, lemonade		
THE COSMIC HIBISCUS	ⓋG	10
hibiscus tea, sparkly lime ice globe		
WANDERING BARMAN COCKTAILS		16
BOTTLED IN BROOKLYN		
la niña – marigold infused margarita		
fomo – spicy vodka pineapple sling		
ghosted – white negroni		
boomerang – smokey bourbon old fashioned		

Ⓥ vegetarian ⓋG vegan

20% GRATUITY CHARGE WILL BE APPLIED TO GROUPS WITH 6 OR MORE PERSONS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.