Coastal Pimm’s Cup
Pinot’s No. 1, St. George Terreble Gin, Lemon, Bitters, Ginger Beer, Bay Laurel

Ball Spice Old Fashioned
Old Forester Bourbon, Clove, Cinnamon, Star Anise, Orange, Bitters

Bar Bites
Beef “Chicharrones” - 7
Crispy Olives w/ Roasted Pistachios - 8
Smoked Corn Croquettes - 9
Roasted Bone Marrow - 8
Chicken Wings “Wet or Dry” - 12

Cheeses Sm - 14 | Lg - 18
Membrillo & Candied Nuts
Fiscallini Cheddar
Point Reyes Blue
Valley Ford Estero Gold
Beemster 18 Month
Marin “Petite Breakfast”

Charcuterie Sm - 14 | Lg - 18
Cornichon, Caper Berries & Mustard
Pate de Campagne
Coppa
Speck
Sopressata
Provencal
Spanish Chorizo

Sides
Roasted Mushrooms - 9
Grilled Polenta & Romesco - 8
Spaghetti Squash “Cacio E Pepe” - 9
Duck Fat Fries - 7
Today’s Vegetables from the Grill - 8

Featured Cocktails 13

Crispy Lamb Sweetbreads ~ 12
Preserved Lemon, Cumin, Escarole, Currants

Fall Chicories ~ 14
Parmesan, Crottons, Lemon, Anchovy, Salmon Roe

Baby Arugula ~ 14
French Feta, Asian Pear, Pistachio, Tarragon

Shrimp & Grits ~ 16
Anson Mills White Grits, Pickled Meyer Lemon, Harissa

Pork Belly ~ 12
Masa Cakes, Salsa Verde, Cotija Cheese

Martini House Mushroom Soup ~ 9
Oyster Mushroom, Chive

Red & Chioggia Beet Salad ~ 14
Burrata, Roasted Carrots, Bagna, Cara Cara Orange, Mint

Grilled Spanish Octopus ~ 16
Bibb Lettuce, Marble Potatoes, Fava Persimmon, Gribiche

Seared Foie Gras ~ 29
Caramelized Onion Soubise, Huckleberry, Black Pepper Brioche, Pickled Pancetta

Ricotta Gnudi ~ 26
Nettle Pesto, Hazelnut, Rucola, Parmesan, Chili

Fettucine of Braised Guinea Hen ~ 29
Winter Squash, Sage, Kimquat, Bacon, Pistachio, Chicory, Pezorino

Dayboat Scallops ~ 33
Cauliflower, Brussel Sprouts, Fines Herbes, Lemon, Brown Butter

Heirloom Breed Roasted Half Chicken ~ 34
Truffle, Roasted Root Vegetables, Hen of the Woods, Marsala Jus

Passmore Ranch Sturgeon ~ 32
Chorizo, Leeks, Swiss Chard, Tomato, Rutabaga

Short Rib ~ 34
Sunchoke, Barley Risotto, Scallion, Horseradish Gremolata

The G&G Burger ~ 18
Grass Fed Beef, Grayere, Bacon, Remoulade, Manhattan Pickle, Duck Fat Fries
- Bone Marrow - 5
- Foie Gras - 15

Heritage Sakura Pork Chop ~ 35
Charred Sweet Potatoes, Pumpkin Seed, Lime, Mustard, Brown Sugar Glaze

Grilled New York Steak ~ 38
Turnip, Black & King Trumpet Mushrooms, Marrow Crumbs, Bordelaise

Per the State of California, water by request only
Split Charge $3.00 - We are happy to accommodate any vegetarian or dietary requests.
1245 Spring Street St. Helena, CA 94574 www.goosegander.com 707-967-8779 @goosegandernapa