

**DESSERT \$12**

**ORANGE OLIVE OIL CAKE**  
VANILLA BEAN MASCARPONE

**SOUR CREAM CHEESECAKE**  
CHERRY GINGER COMPOTE, ALMOND STREUSEL

**SALTED CARAMEL CHOCOLATE CAKE**  
CARAMEL AND CHOCOLATE SAUCE



**COFFEE – PROVIDED BY ILLY**

CUP 4

CAPPUCCINO 6

LATTE 6

ESPRESSO/DOUBLE ESPRESSO 4 / 6

**TEA – PROVIDED BY HARNEY & SONS 6**

*BLACK:* ASSAM, EARL GREY, ENGLISH BREAKFAST

*HOT CINNAMON SPICE*

*GREEN:* JAPANESE SENCHA

*HERBAL:* ROOIBOS CHAI

*FLORAL:* DRAGON PEARL JASMINE

*CAFFEINE FREE:* MINT VERBENA, EGYPTIAN CHAMOMILE

G P H



GRAMERCY TERRACE

**SNACKS, SALADS & CHEESE**

**OYSTERS ON THE HALF SHELL \$4 EACH**

CUCUMBER-CILANTRO MIGNONETTE

**MARINATED OLIVES \$6**

FENNEL SEED & CHILI MARINADE, GRILLED SOURDOUGH

**CLEMENTINE SALAD \$14**

CLEMENTINES, FETA, CRUSHED HAZELNUTS, RED ONION, WHITE  
BALSAMIC VINAIGRETTE

**GARDEN SALAD \$15**

MIXED GREENS, SHAVED VEGETABLES,  
RED WINE VINAIGRETTE

**SPINACH SALAD \$16**

BARTLETT PEAR, FUJI APPLE, SHAVED MANCHEGO,  
CANDIED PECANS

**MUSHROOM SALAD \$18**

WILTED ARUGULA, SHAVED PECORINO, PANCETTA CRISP,  
GARLIC OIL

**ARTISANAL CHEESE**

**1 FOR \$7 2 FOR \$13 3 FOR \$19**

**GRAND SELECTION OF 5 \$36**

SEASONAL JAM, CANDIED PECANS, BRULÉED HONEY

**LARGE PLATES, SANDWICHES & SIDES**

**PIZZA BIANCA \$18**

TALEGGIO, MAITAKE MUSHROOMS, FRIED ROSEMARY

**BHAN BOY \$18**

FRIED MAYAN SHRIMP, AVOCADO, PICKLED VEGETABLES,  
CHILI AIOLI

**BRAISED OXTAIL TACOS \$14**

ROOT BEER-CHIPOTLE, WHITE CORN TORTILLA, NAPA CABBAGE,  
QUESO FRESCO, APPLE, RADISH, CILANTRO

**PRESSED BTC \$15**

BACON, TOMATO, AGED CHEDDAR  
SOUR DOUGH BREAD

**THE GPH BURGER \$18**

TICKLER CHEDDAR, GRILLED ONIONS,  
HOUSE-MADE PICKLES

**STEAK AND EGGS \$21**

PORCINI DUSTED SKIRT STEAK, SUNNY SIDE UP EGG,  
ANSON MILLS POLENTA, ALEPPO BUTTER

**SIDES \$7**

**ROASTED POTATO WEDGES**

**BRUSSEL SPROUTS**

MAPLE, BACON

FOR YOUR CONVENIENCE A SUGGESTED GRATUITY OF 20% WILL BE ADDED  
FOR PARTIES OF 5 OR MORE