

# Lunch

## BEVERAGE

### FRESH SQUEEZED JUICES \$14

#### RED CARPET

Red Beets, Pineapple, Red Apple, Orange, Carrot, Ginger, Kale, Celery

#### HOLLYWOOD HILLS

Green Apple, Parsley, Spinach, Kale, Celery, Cucumber

#### GREEN JUICE

Kiwi, Pineapple, Spinach, Celery, Cucumber, Apple

#### RED DRAGON

Pear, Red Cabbage, Red Bell Peppers, Kale, Red Apple

### ORGANIC SMOOTHIES \$12

#### PROTEIN POWER

Banana, Almond Milk, Flax Seed, Peanut Butter, Local Honey

#### TROPICAL BLEND

Banana, Mango, Kiwi, Pineapple, Greek Yogurt

#### GREEN GIANT

Cucumber, Avocado, Almond Milk, Kale, Low-Fat Yogurt, Agave

#### BEVERLY BERRY

Strawberry, Blueberry, Raspberry, Chia Seed, Greek Yogurt

## SNACKS

### EAST & WEST COAST OYSTERS

½ dozen \$18 / 1 dozen \$36

### LING COD BRANDADE \$16

Black Truffle & Whipped Tofu

### SMOKED TAHINI SPREAD \$11

Falafel & Pickled Cherries

### ICE BOX

#### VEGETABLE CRUDITES

\$22 for two / \$42 for four  
Green Goddess & Aglio Olio

### GOAT CHEESE STUFFED

#### SQUASH BLOSSOMS \$14

Chilies, Lime, Salsa Roja

### YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

### BABY ARTICHOKE FRITO \$16

Pickled Chilies & Lemon Aioli

### HERBED LABNE \$11

Summer Fruits

### FENNEL & ZA'ATAR

#### PARKER HOUSE ROLLS \$3

Vermont Butter

### THE GEORGIE OSSETRA

#### CAVIAR SERVICE \$MP

Traditional & Non-Traditional  
Garnishes, Buckwheat Blini

## SOUPS & SALADS

### HEIRLOOM TOMATO & STONE FRUIT GAZPACHO \$16

Smoked Olive Oil Gelato & Basil

### KAMPACHI TARTARE \$19

Pickled Ramps, Buttermilk, Rye, Smoked Trout Roe

### GREEK SALAD \$23

Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

### BABY BEET AND ENDIVE SALAD \$18

Goat Cheese Tahini, Spiced Vinaigrette, Nigella Seeds

### NATIVE BIBB LETTUCES \$16

French Vinaigrette, Avocado, Pickled Lemon Cucumbers

### THE GEORGIE WEDGE \$16

Baby Iceberg, Spring Peas, Roquefort, Horseradish Dressing

### KALE & TABBOULEH SALAD \$19

Heirloom Carrots & Lemon Vinaigrette

## ADD A KABOB

CURRY MARINATED CHICKEN \$14

SPICE RUBBED FLATIRON STEAK \$16

SALSA VERDE MARINATED SHRIMP \$18

# Lunch

## SANDWICHES & TARTINES

### WARM BEVERLY HILLS LOBSTER ROLL \$39

1.25# Lobster, Coleman's Mustard, Bibb Lettuce, Lemon

### THE GEORGIE BURGER \$25

Cabot Cheddar, Crispy Shallots, Georgie Bar Sauce,  
Choice of Bibb Lettuce or Steak Fries

### CARAMELIZED MUSHROOM & LENTIL FALAFEL SANDWICH \$20

Griddle Seared, Pickled Cucumber, Spicy Tomato Vinaigrette

### SMOKED SALMON TARTINE \$18

Horseradish Cream, Pickled Onions, Celery, Tarragon

### SICILIAN PORCHETTA & EGG GRINDER \$21

Broccoli di Ciccio, Pickled Fresno Chilies, Roasted Garlic

### PADRINO SANDWICH \$23

Italian Cured Meats, Lettuce, Tomato, Aioli,  
Cherry Pepper Vinaigrette

## PLATES

### SHORT RIB RAVIOLI \$24

Hen of the Wood Mushrooms & Beef Jus

### FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

### DOVER SOLE \$59

Morels & Pickled Ramps

### 16OZ DRY AGED CREEKSTONE FARMS

### NEW YORK STRIP \$56

Shallot Confit & Watercress

## SWEETS FOR TWO

### BITTERSWEET MOLTEN CHOCOLATE SOUFFLE \$19

*please allow fifteen minutes*

Chilled Anglaise

## SIDES

### CRISPY FINGERLING

### POTATOES \$11

Parmigiano Reggiano, Charred Scallion

### BROCCOLI DI CICCIO \$12

Red Chili, Almonds, Golden Raisin

### ROASTED CAULIFLOWER \$12

Freekah, English Peas, Chermoula

### FORAGED MUSHROOMS \$13

Black Garlic Agliata, Toasted Buckwheat

### BRENTWOOD CORN RAGOUT \$12

Chilies, Lime, Cotija Cheese

## SWEETS

### STRAWBERRY & GINGER

### SHORTCAKE \$12

Strawberry Compote & Rose Cream

### TAHITIAN VANILLA PANNA COTTA \$13

Wild Strawberry-Balsamic Compote

### PEACH GALETTE \$12

Cinnamon Crumble & Crème Fraîche  
Gelato

### MACARON ICE CREAM

### SANDWICH TRIO \$12

Saffron, Pistachio-Rose, Honey-  
Orange Blossom, Marsala Sabayon

### ZESTY LEMON MERINGUE

### TART \$12

Graham Crust & Blueberry Compote

### FROG HOLLOW FARM

### FRUIT BOWL \$18

Seasonal Stone Fruits, For The Table