

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

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

SMOKED TAHINI SPREAD \$13

Falafel & Pickled Cherries

ICE BOX

VEGETABLE CRUDITES

\$24 for two / \$42 for four
Green Goddess & Aglio Olio

GOAT CHEESE STUFFED SQUASH BLOSSOMS \$15

Chilies, Lime, Salsa Roja

YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

HOUSE MADE

CHARCUTERIE BOARD \$29

Country Duck Pate, Pork Rillettes, Chicken Liver-Foie Gras Mousse

HERBED LABNE \$12

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

YELLOWFIN TUNA "POKE" \$20

Sugar Snap Peas, Furikake, Sesame

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, Sugar Snap Peas, Horseradish, Roquefort 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

SIDES

CRISPY FINGERLING

POTATOES \$11

Parmigiano Reggiano, Charred Scallion

BROCCOLI DI CICCIO \$12

Anchovy Vinaigrette & Pine Nut

Breadcrumbs

FORAGED MUSHROOMS \$13

Black Garlic Agliata, Toasted Buckwheat

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

SWEETS FOR TWO

BITTERSWEET MOLTEN CHOCOLATE SOUFFLE \$19

please allow fifteen minutes

Chilled Anglaise