

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

SMOOTHIES \$12

PROTEIN POWER

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

GREEN GIANT

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

BEVERLY BERRY

Strawberry, Blueberry, Raspberry, Chia Seed, Greek Yogurt

SNACKS

FENNEL & ZA'ATAR

PARKER HOUSE ROLLS \$3
Vermont Butter

SMOKED TAHINI SPREAD \$13

Falafel & Pickled Cherries

HOUSE MADE

CHARCUTERIE BOARD \$29

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

EAST & WEST COAST

OYSTERS

½ dozen \$18 / 1 dozen \$36

ICE BOX

VEGETABLE CRUDITES

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

YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

ARTISAN CHEESES

Seasonal Garnishes & Accompaniments
\$26 for four / \$8 for one

ROASTED EGGPLANT SPREAD \$13

Olive Vinaigrette & Garlic Chips

HERBED LABNE \$12

Cucumbers, Cherry Tomatoes, Pickled Red Onion

SOUPS & SALADS

SQUASH SOUP \$16

Dungeness Crab Stuffed Zucchini Blossom, Cilantro Yogurt, Fresno Chili

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, Pancetta, Cherry Tomatoes, 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

THE GEORGIE CLUB \$21

House Made Turkey, Tomatoes, Avocado, Bacon, Herb Aioli

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

PRINCE EDWARD ISLAND MUSSELS \$19

'Nduja, Confit Shallots, Tarragon Butter

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

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 Fruits, For The Table

GEORGIE COOKIE BOARD \$12

Oatmeal, Chocolate Chip, Peanut Butter