

Lunch

COCKTAILS

SHAKEN

SAKE VERDE \$16

Dassai 39 Junmai Diaginjo Sake,
Titos Vodka, English Cucumber,
Fresh Lime Juice, Beet Sugar Water,
Moscato D’asti

HOLLYWOOD PARK \$21

Knob Creek Bourbon,
Fresh Lime Juice, Simple Syrup, Mint,
Hennessy V.S.O.P. Cognac

GEORGIE GERBER \$19

Casamigos Blanco Tequila,
Gerber’s Peach Baby Food,
Fresh Lime Juice,
Agave Nectar, Egg White

STIRRED

ENCORE \$17

Boulard Calvados VSOP,
Grand Marnier, Lemon Bitters

THE RUM KEY \$16

Diplomatico Exclusiva, Avena,
Montenegro Amaro, Orange Bitters

CHERRY BLOSSOM SAZERAC \$19

Suntory Toki, Cherry Heering,
Cranberry Bitters, Maraschino Cherry
Liqueur Rinse

BREAKFAST OF CHAMPIONS \$18

Jameson Black Barrel,
Caffe Moka, Grand Marnier,
Aztec Chocolate Bitters

MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist

BEERS

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

MORETTI “LA ROSSA”, Italy \$7

OLD SPECKLED HEN, England \$10

ST. PAULIE GIRL *non-alcoholic*, Germany \$8

BECKS *non-alcoholic*, Germany \$8

SOFT DRINKS

Bundaberg Ginger Beer \$8

Bundaberg Root Beer \$8

Mexican Coke, Diet Coke, Sprite \$6

WINES BY THE GLASS

SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$60
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

ROSÉ

CHÂTEAU SAINT MAUR “L’Excellence”, Provence, France 2015	\$25
AZUR ROSÉ, North Coast, California 2015	\$17

WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$16
ROBERT GILLIARD “Les Murettes” Fendant, Valais, Switzerland 2014	\$20
ZEITGEIST CELLARS Trousseau Gris, Russian River Valley, California 2014	\$18
DOMAINE ZIND-HUMBRECHT Pinot Gris “Calcaire”, Alsace, France 2014	\$21
FAR NIENTE Chardonnay, Napa Valley, California 2014	\$25
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

RED

JAQK CELLARS, “High Roller” Pinot Noir, Sonoma Coast, California 2014	\$17
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
NICORA “Buxom” Red Blend, Paso Robles, California 2013	\$23
DAOU “Seventeen Forty” Red Blend, Paso Robles, California 2013	\$25
HOOPEs VINEYARD Cabernet Sauvignon, Oakville, Napa Valley, California 2012	\$26
NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012	\$16

CORAVIN WINES BY THE GLASS

The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.

WHITE

	3oz	5oz
MORAGA Sauvignon Blanc, Bel Air, California 2006	\$21	\$37
PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	\$20	\$34
HUDSON Chardonnay, Napa Valley, California 2013	\$21	\$37
DOMAINE EMILE BEYER Riesling Grand Cru, Alsace, France 2012	\$19	\$33
QUERCIABELLA “Batâr”, Tuscany, Italy 2012	\$26	\$44

RED

	3oz	5oz
JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy, France 2011	\$31	\$53
CHÂTEAU RAUZAN SÉGLA, Margaux, Bordeaux, France 2004	\$41	\$70
CHERRY PIE, Pinot Noir, Stanly Ranch, Carneros, California 2013	\$18	\$30
THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010	\$37	\$62
BEEKEEPER CELLARS Zinfandel, Sonoma County, California 2012	\$20	\$34
MARCHESI ANTINORI “Tignanello”, Tuscany, Italy 2012	\$39	\$66
GAJA “Pieve di Santa Restituta”, Brunello di Montalcino, Italy 2011	\$29	\$47

Lunch

SNACKS

FENNEL & ZA'ATAR PARKER HOUSE
ROLLS \$3
Vermont Butter

EAST & WEST COAST OYSTERS
½ dozen \$18 / 1 dozen \$36

HOUSE MADE CHARCUTERIE BOARD \$29
Country Duck Pâté, Pork Rillettes, Chicken
Liver-Foie Gras Mousse

ICE BOX VEGETABLE CRUDITÉS \$24
Green Goddess & Aglio Olio

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

MEZZE TRIO \$29
Beet Hummus, Eggplant, Labne, Za'atar
Spiced Pita, Vegetables

SANDWICHES & TARTINES

WARM LOBSTER ROLL \$39
1.25LB Lobster, Coleman's Mustard, Bibb Lettuce

THE GEORGIE BURGER \$25
Cabot Cheddar, Crispy Shallots, Georgie Bar Sauce,
Choice of Bibb Lettuce or Steak Fries

SMOKED SALMON TARTINE \$18
Fines Herb Cream Cheese, Capers, Pickled Red Onions,
Horseradish

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
Fingerling Potatoes, Chanterelle Mushrooms, Sauce Piccata

SOUPS & SALADS

KABOCHA SQUASH SOUP \$15
Yellow Curry, Coconut Milk, Peanuts, Cilantro

GREEK SALAD \$19
Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

CAESAR SALAD \$17
Little Gem, Anchovy Vinaigrette, Parmigiano Reggiano

NATIVE BIBB LETTUCES \$16
French Vinaigrette, Avocado, Pickled Lemon Cucumbers

CHICKEN COBB SALAD \$25
Cherry Tomatoes, Bacon, Avocado, Roquefort Dressing

KALE & TABBOULEH SALAD \$19
Heirloom Carrots & Lemon Vinaigrette

ADD A KABOB

CURRY MARINATED CHICKEN \$10
SPICE RUBBED FLATIRON STEAK \$12
SALSA VERDE MARINATED SHRIMP \$15

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