

Lunch

COCKTAILS

SHAKEN

SAKE VERDE \$16

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

HI HO SILVER \$19

Avion Silver Tequila, Fresh Lime Juice,
Chervil-Infused Cocchi,
Peychaud's Bitters

HOLLYWOOD PARK \$21

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

SWEDISH GIMLET \$18

Boodles Gin, Fresh Lime Juice,
Orange & Cardamom Bitters

GEORGIE GERBER \$19

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

STIRRED

FLOWERS IN WINTER \$22

Absolut Elyx, Yellow Chartreuse,
Crème de Violette

SUIT & TIE \$19

Amaretto, Caffé Moka, Cynar,
Branca Menta, Espresso, Cream Float

DARJEELING IT'S ME \$18

Chai-Infused Bourbon, Lavender Simple
Syrup, Ginger Liqueur, Darjeeling Tea

MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist

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
MOONE TSAI Chardonnay, Heintz Vineyard, Sonoma Coast, California 2012	\$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
HOOPE 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
PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	\$20	\$34
HUDSON Chardonnay, Napa Valley, California 2013	\$21	\$37
QUERCIABELLA "Batàr", 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

BEERS

CHIMAY Cinq Cent 750mL, Belgium \$22
COEDO Shikkoku, Japan \$20
SAISON DUPONT, Belgium 500mL \$15
MORETTI "LA ROSSA", Italy \$7

SOFT DRINKS

Bundaberg Ginger Beer \$8
Bundaberg Root Beer \$8
Mexican Coke, Diet Coke, Sprite \$6

Lunch

STARTERS

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

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

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

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

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

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

SALADS

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, Pickled Lemon Cucumbers

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

SPICED HANGER STEAK SALAD \$32
Little Gem, Charred Tomato, Radish, Queso Fresco

SEARED TUNA "NICOISE" \$28
Soft Boiled Egg, Yellow Wax Beans, Herb Vinaigrette

SANDWICHES

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 Fries

SMOKED SALMON TARTINE \$18
Fines Herbes 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

ADD A PROTEIN

CURRY MARINATED CHICKEN \$10

SPICE RUBBED FLATIRON STEAK \$12

SALSA VERDE MARINATED SHRIMP \$15

ENTRÉES

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

SIDES

CRISPY FINGERLING POTATOES \$7
Yuzu Aioli

BROCCOLI DI CICCIO \$10
Anchovy Vinaigrette & Pine Nut Breadcrumbs

ROASTED CAULIFLOWER \$10
Freekah & Chermoula

FORAGED MUSHROOMS \$11
Black Garlic Agliata, Toasted Buckwheat