

Lunch

STARTERS

FENNEL & ZA'ATAR PARKER HOUSE ROLLS \$3

Smoked Honey Butter

SPANISH OCTOPUS \$23

Braised Fennel, Cara Cara Oranges, Olives, Calabrian Chili Vinaigrette

CORN SOUP \$15

Corn Waffle, Goat Cheese Mousse, Charred Onions

EAST & WEST COAST OYSTERS

½ dozen \$18 / 1 dozen \$36

MEZZE TRIO \$21

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

TUNA TARTARE \$20

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

PÂTÉ EN CROÛTE \$19

Rhubarb Condiment, Pickles, Jus Vinaigrette

SALADS

GREEK SALAD \$19

Couscous, Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

CAESAR SALAD \$15

Little Gem, Anchovy Vinaigrette, Parmigiano Reggiano

SUMMER SALAD \$17

Market Lettuce, French Feta, Green Beans, Apricot, Olives, Pickled Onions, Basil, Vinaigrette

CHICKEN COBB SALAD \$25

Cherry Tomatoes, Bacon, Avocado, Roquefort Dressing

SPICED HANGER STEAK SALAD \$28

Little Gem, Charred Tomato, Radish, Queso Fresco

SEARED TUNA "NICOISE" \$24

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 HANGER STEAK \$14

SALSA VERDE MARINATED SHRIMP \$12

ORA KING SALMON \$12

ENTRÉES

SHORT RIB RAVIOLI \$24

Hen of the Wood Mushrooms & Beef Jus

FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

SPINACH RIGATONI \$26

Classic Bolognese, Tomatoes, Parmigiano Reggiano

STEAMED RED SNAPPER \$32

Broccolini, Baby Zucchini, Lobster Sauce

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