

O'georgie

by Curtis Stone

Oysters

Yuzu Mignonette. Horseradish. Lemons

½ Dozen \$28
Dozen \$55

Caviar

Brioche, Accompaniments

California White Sturgeon \$115
Kaluga Hybrid \$125
Golden Ossetra \$185

Appetizers

Ham and Cheddar Scones Jalapeno Butter	\$11	Ora King Salmon Rilette Endive, Cucumber, Chive	\$32
Seasonal Fruit Coconut Yogurt	\$15	French Toast Housemade Brioche, Macerated Blueberry, Mascarpone	\$18
Pastry Board Chef Selection	\$15	Market Salad Basil Vinaigrette, Fennel, Radish, Carrot (Add 6oz Ora King Salmon \$20)	\$18
Breakfast Salad Poached Egg, Cucumber, Tomatoes, Fine Herb	\$19	Pancakes Pecan Praline, Chantilly	\$18
Charcuterie Plate A selection of cured meats with housemade pickles	\$32	Crumpet Duo Orange Butter	\$13

Entrees

Lobster Roll Pink Peppercorn, Labneh, Brioche	\$35	Chicken & Waffles Roasted Chicken, Sourdough Waffles, Whipped Honey Butter	\$32
Roast Beef Yorkshire Pudding, Horseradish Cream, Green Peppercorn Jus	\$33	King Fish Tomato Vierge, Basil	\$40
Steak & Eggs 6oz Grass Fed Filet, Peppers, Chilies, Chimichurri, Farm Eggs (Upgrade to 10oz NY Strip for additional \$10)	\$45	Georgie Burger Housemade Patty, Cheddar, Bacon, Fried Egg, Avocado	\$24
Omelette Spinach, Gruyere, Petite Salad (Add White Sturgeon Caviar \$95)	\$20	Shakshuka Soft Boiled Egg, Halloumi, Eggplant, Rosemary Focaccia	\$22
Vegan Chorizo Tacos Potatoes, Carrot, Blue Corn, Cashew, Salsa Verde	\$20	Housemade Sausage & Soft Scramble Salsa Roja, Crispy Shallots	\$24

Sides

Potato Roasties Twice Cooked, Tarragon Vinegar	\$15	Creamed Corn	\$15
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