

O'georgie

by Curtis Stone

Oysters

Mignonette, Horseradish, Lemons

½ Dozen \$23

Dozen \$45

Caviar

Brioche, Accompaniments

Baeri Siberian Sturgeon \$110

Kaluga Hybrid \$120

Ossetra Platinum \$195

Appetizers

Ham and Cheddar Scones Jalapeno Butter	\$11	Ora King Salmon Rilette Endive, Cucumber, Chive	\$28
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)	\$17
Breakfast Salad Poached Egg, Cucumber, Tomatoes, Fine Herb	\$19	Pancakes Pecan Praline, Chantilly	\$18
Charcuterie Plate A selection of cured meats with house made pickles	\$34	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	\$35	Murray Cod "Au Poivre" Red Bell Pepper, Black Olive Tapenade	\$48
Steak & Eggs 6oz Grass Fed Filet, Peppers, Chilies, Chimichurri, Farm Eggs Upgrade to 8oz Blackmore Wagyu Flank + \$10	\$55	Georgie Burger Housemade Patty, Cheddar, Bacon, Fried Egg, Avocado	\$24
Omelette Spinach, Gruyere, Petite Salad (Add Baeri Siberian Sturgeon Caviar \$95)	\$20	Shakshuka Soft Boiled Egg, Halloumi, Eggplant, Rosemary Focaccia	\$22
Vegan Chorizo Tacos Potatoes, Carrot, House Tortilla, Cashew, Salsa Verde	\$20	Housemade Sausage & Soft Scramble Salsa Roja, Crispy Shallots	\$24

Sides

Country Mash L'Amuse Gouda, Nutmeg	\$15	Creamed Endive	\$15
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