

O'georgie

by Curtis Stone

Oysters

Mignonette, Horseradish, Lemons

½ Dozen
Dozen

Caviar

Brioche, Accompaniments

Baeri Siberian Sturgeon
Kaluga Hybrid
Ossetra Platinum

Appetizers

Ham and Cheddar Scones

Jalapeno Butter

Seasonal Fruit

Coconut Yogurt

Pastry Trio

Chef's Rotating Selection

Breakfast Salad

Poached Egg, Cucumber, Tomatoes, Fine Herb

Charcuterie & Cheese

Selection of 3

Selection of 5

Selection of 8

Ora King Salmon Rilette

Endive, Cucumber, Chive

French Toast

Housemade Brioche, Macerated Blueberry,
Mascarpone

Market Salad

Basil Vinaigrette, Fennel, Radish, Carrot
(Add 4oz Ora King Salmon \$30)

Pancakes

Pecan Praline, Chantilly

Crumpet Duo

Orange Butter

Entrees

Lobster Roll

Pink Peppercorn, Labneh, Brioche

Roast Beef

Yorkshire Pudding, Horseradish Cream,
Green Peppercorn Jus

Steak & Eggs

6oz Grass Fed Filet, Peppers, Chilies,
Chimichurri, Farm Eggs
Upgrade to 10oz NY Strip Steak ++

Omelette

Spinach, Gruyere, Petite Salad
(Add Baeri Siberian Sturgeon Caviar ++)

Vegan Chorizo Tacos

Potatoes, Carrot, House Tortilla, Cashew,
Salsa Verde

Chicken & Waffles

Roasted Chicken, Sourdough Waffles,
Whipped Honey Butter

Crispy Branzino *skin-on*

Artichoke, Fava, Basil

Georgie Burger

Housemade Patty, Cheddar, Bacon, Fried Egg,
Avocado

Shakshuka

Soft Boiled Egg, Mozzarella, Eggplant,
Rosemary Focaccia

Housemade Sausage & Soft Scramble

Salsa Roja, Crispy Shallots

Sides

Potato Roasties

Lemon Aioli

Roasted Asparagus

Bacon, Egg, Fine Herbs