

Georgie

Caviar

Brioche, Accompaniments

Baeri Siberian Sturgeon \$110

Kaluga Hybrid \$120

Ossetra Platinum \$195

Oysters

Lemon, Mignonette, Horseradish

Half Dozen \$25

Dozen \$50

Appetizers

Ham and Cheddar Scones

Jalapeno Butter

\$15

Ora King Salmon Rilette

Endive, Cucumber, Chive

\$28

Seasonal Fruit

Coconut Yogurt

\$15

French Toast

Housemade Brioche, Macerated

Huckleberry, Cardamom Mascarpone

\$18

Pastry Trio

Chef's Rotating Selection

\$15

Market Salad

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

\$18

Breakfast Salad

Poached Egg, Cucumber, Tomatoes, Fine Herb

\$19

Banana Pancakes

Brown Butter Pecan Praline, Chantilly

\$19

Entrees

Roast Beef

Yorkshire Pudding, Horseradish Cream,
Green Peppercorn Jus

\$40

Chicken & Waffles

Roasted Chicken, Sourdough Waffles,
Whipped Honey Butter, Georgie Hot Sauce

\$38

Steak & Eggs

8oz Grass Fed Filet, Peppers, Chilies,
Chimichurri, Farm Eggs
Upgrade to 10oz NY Strip Steak+ \$18

\$62

Fish of the Day

\$MKT

Omelette

Spinach, Gruyere, Bechamel
(Add Baeri Siberian Sturgeon Caviar \$95)

\$22

Georgie Burger

Housemade Patty, Cheddar, Bacon, Fried Egg,
Avocado

\$25

Shakshuka

Soft Boiled Egg, Halloumi, Eggplant,
Rosemary Focaccia

\$22

Vegan Chorizo Tacos

Potatoes, Carrot, House Tortilla, Cashew,
Salsa Verde

\$22

Housemade Sausage & Soft Scramble

Salsa Roja, Crispy Shallots

\$26

Sides

Potato Roasties

Red Onion Gastrique

\$16

Charred Broccolini

Bacon Vinaigrette, Smoked Egg

\$16

Brunch Cocktails

Mimosas & Bellinis
Campo Viejo Cava
\$11gls | \$40btl.

Aperol Zesty Orange, Lightly Bitter		Spritzes \$14		Campari Bitter Orange, Spices	
St. Germaine Elderflower, Meyer	Italicus Lemon, Bergamot, Spices	Lillet Blanc Floral, Herbs, Citrus	Suze Vegetal, Bitter, Grapefruit		

Signature Cocktails

Sacred Garden Seedlip Garden (N/A) St Germaine, Cucumber Syrup, Lavender, Lime non-alcopholic	10
Add Spirit (Ketel One, Volcan Blanco, Roku Gin, Kuleana Rum., Illegal Joven) +12	
Beet the Heat Martin Millers, Remy Martin 1738 Cognac, Rhubarb Honey, Lemon	19
Kiwi-ing me Softly Casa Noble, Green Chartreuse, Kiwi, Lime	20
Oaxacan Summer Casamigos Cristalino, San Cosme, Luxardo Bitter, Italicus, Lillet	22
Bee-Have Hendricks Gin, Remy Martin 1738 Cognac, Rhubarb Honey, Lemon	18
Emerald City Basil Infused Ketel One, Matcha, Yellow Rose Bourbon, Yellow Chartreuse, Lychee	19
Pink Geisha Monkey 47, Lychee Hibiscus, Nigori Sake, Lemon	25
Bad Bunny Woodford Rye, El Tesoro Reposado, Carrot, Ginger	19
Say Aloe To My Little Friend Clase Azul Plata, Chareau, Agave, Aloe, Lime, La Pinta Cavia	32
The Bump Martini Absolut Elyx Vodka, Monkey 47 Gin, Lillet Blanc, Baerii Caviar Bump	35

Wines by the Glass

Jeio Prosecco Valdobbiadene, Italy NV	14
Château de Bligny 'Grande Réserve' Brut, Champagne, France NV	27
G.H. Mumm 'Grand Cordon Rosé' Brut Rose, Champagne, France NV	35
Moët & Chandon 'Impérial' Brut, Champagne, France NV	35
Ruinart Brut Rosé, Champagne, France NV	65
Borghi Ad Est Pinot Grigio, Friuli, Italy 2021	14
Mayu 'Huanta Vineyard' Pedro Ximenez, Valle de Elqui, Chile 2021	12
Saint Clair Sauvignon Blanc, Marlborough, New Zealand 2022	15
Domaine Durand Sauvignon Blanc, Sancerre, France 2022	23
Flowers Chardonnay, Sonoma Coast, CA 2021	25
Domaine Vocoret & Fils Chardonnay, Chablis, France 2021	27
The Pale Rosé, Vin de Pays du Var, France 2021	14
Whispering Angel Rosé, Côtes de Provence, France 2021	18
Philippe le Hardi 'Vieilles Vignes' Pinot Noir, Burgundy, France 2021	29
RouteStock Pinot Noir, Sonoma Coast, CA 2021	17
Delas 'Saint-Esprit' Côtes-du-Rhône, France 2021	14
Kenwood 'Jack London Vineyard' Cabernet Sauvignon, Sonoma Mt., CA 2018	18
Daou 'Reserve' Cabernet Sauvignon, Paso Robles, CA 2020	25
Château Fouquet Cabernet Franc, Saumur, France 2019	17
Les Cadrons de Lasségue Saint-Emilion Grand Cru, France 2020	25
Torres Celeste Crianza Tempranillo, Ribera del Duero, Spain 2019	19
Antinori 'Il Bruciato' Super Tuscan, Bolgheri, Italy 2020	20
Orin Swift 'Abstract' Red Blend, CA 2021	26