

# Georgie

## Caviar

Brioche, Accompaniments

Siberian Baerii Sturgeon \$125  
Golden Kaluga Hybrid \$200  
Platinum Ossetra \$300

## Oysters

Lemon, Mignonette, Horseradish  
Half Dozen \$24  
Dozen \$48  
Butter Poached Oyster \$9/ea  
Siberian Caviar

## Starters

Sweet & Savory Scones Rotating Seasonal Selection	\$15	Georgie Croissant Butter, Almond or Chocolate	\$6/ea
Seasonal Fruit Chia Seed Pudding	\$15	Beet & Ricotta Toast Beet Harissa, Lemon Ricotta	\$15

Mediterranean Salad Couscous, Confit Tomatoes, Poached Egg, Kalamata Olives, Mint Vinaigrette	\$19	Market Salad Basil Vinaigrette, Fennel, Radish, Carrot (Add 4oz Trout \$30)	\$18
Carrot Hummus Profound Farms Crudité	\$21		

## Brunch

Banana Pancakes Brown Butter, Caramelized Bananas	\$19	Monkey Bread Caramelized Apple, Whipped Cinnamon Mascarpone	\$18
Chicken & Waffles Country Fried Chicken, Crispy Brown Sugar Waffles, Beurre de Baratte Sel, Georgie Hot Sauce	\$38	Biscuit & Duck Confit Gravy Fried Egg, Crispy Shallots	\$29
Roast Beef Yorkshire Pudding, Horseradish Cream, Mustard Gastrique	\$40	Smoked Salmon Benedict Horseradish Hollandaise Sauce (Add Baerii Caviar \$32)	\$29
Omelette Black Truffle Bechamel (Add Caviar \$50)	\$28	Georgie Burger Blackhawk Wagyu Patty, Cheddar, Bacon Tomato Jam, Fried Egg, Avocado	\$28
Vegan Enchiladas Rancheros Corn Tortilla, Carrot Chorizo, Tomato Coconut Crema, Pickled Red Onion	\$20	House Made Sausage & Soft Scramble Salsa Roja, Crispy Shallots	\$26
		Breakfast "Stratta" Roasted Mushroom, Smoked Cheddar Sausage, Bacon Bechamel	\$18

## Sides

Potato Wedges Lemon Aioli	\$16	Maple Braised Pork Jowl 2 pc	\$16
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WE APPLY A SURCHARGE OF 3% ON CREDIT CARD PAYMENTS

## Brunch Cocktails

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

### Spritzes

**Aperol**  
 Zesty Orange, Lightly Bitter

\$16

**Campari**  
 Bitter Orange, Spices

**St. Germain**  
 Elderflower, Meyer Lemon

**Italicus**  
 Lemon, Bergamot, Spices

**Lillet Blanc**  
 Floral, Herbs, Citrus

**Suze**  
 Vegetal, Bitter, Grapefruit

## Craft Cocktails

<b>The Georgie</b> Seedlip Garden (N/A), St Germaine, Cucumber Syrup, Lavender, Lime <i>non-alcoholic</i> Add spirit (Ketel One, Casamigos Blanco, Fords, Diplomatico Planas, Union) +12	12
<b>Papoy</b> Tito's, Maker's mark, Cynar 70, Papayam Pineapple	22
<b>Saguaro Sunset</b> Casa Azul Reposado, Glendalough, Clase Azul La Pinta, Prickly Pear, Raspberry, Lime	24
<b>Peaches, Peaches, Peaches</b> Whistlepig Piggyback Rye, Tanqueray, Aperol, Peach, Lemon	25
<b>Bad Bunny</b> Herradura Reposado, Old Forester Rye, Carrot, Ginger	22
<b>El Cubano</b> Bulleit Rye, The Macallan 12, Amaro Montenegro, Fever Tree Cola Reduction, Açai	23
<b>Geisha's Passion</b> Clase Azul Plata, Yamazaki 12, Jalisco Orange, El Cantinero Passion Fruit, Lime	35
<b>The Bump Martini</b> Monkey 47, Kastr, Lillet Blanc, Baerri Caviar Bump	35
<b>Bloody Mary</b> Absolut Elyx, Lime, Olive, Bloody Mix Add Oyster and Caviar Garnish +5	18

## Wines by the Glass

<b>Jeio Prosecco</b> Valdobbiadene, Italy NV	14
<b>Château de Bligny 'Grande Réserve'</b> Brut, Champagne, France NV <sup>Grower</sup>	27
<b>Veuve A. Devaux 'Cuvée Rosée'</b> Brut Rosé, Champagne, France NV <sup>Coopérative</sup>	35
<b>Moët &amp; Chandon 'Impérial'</b> Brut, Champagne, France NV <sup>Négociant</sup>	35
<b>Ruinart</b> Brut Rosé, Champagne, France NV <sup>Négociant</sup>	65
<b>Borghi Ad Est</b> Pinot Grigio, Friuli, Italy 2022	14
<b>Laurenz V. 'Singing Grüner Veltliner, Kamptal, Austria, 2022</b>	12
<b>Famiglia Rivetti</b> Arneis, Langhe, Italy 2023	15
<b>Saint Clair</b> Sauvignon Blanc, Marlborough, New Zealand 2023	15
<b>Domaine Durand</b> Sauvignon Blanc, Sancerre, France 2023	23
<b>Flowers</b> Chardonnay, Sonoma Coast, CA 2022	25
<b>Meurgey-Croses 'Vieilles Vignes'</b> Chardonnay, Sonoma Coast, CA 2023	25
<b>Gérard Bertrand 'Gris Blanc'</b> Rosé, Oays d'Oc, France 2023	14
<b>Damien Martin</b> Pinot Noir, Burgundy, France 2022	29
<b>RouteStock</b> Pinot Noir, Sonoma Coast, CA 2022	17
<b>Bench</b> Cabernet Sauvignon, Sonoma Mt., CA 2019	18
<b>Daou 'Reserve'</b> Cabernet Sauvignon, Paso Robles, CA 2021	25
<b>Château Fouquet</b> Cabernet Franc, Saumur, France 2020	17
<b>Les Cadrans de Lasségue</b> Saint-Émilion Grand Cru, France 2020	25
<b>Familia Torres 'Secret del Priorat'</b> Red Blend, Priorat Spain 2020	20
<b>Prunotto 'Occhetti'</b> Nebbiolo, Langhe, Italy 2020	24
<b>Orin Swift 'Abstract'</b> Red Blend, CA 2021	26
<b>Epoch</b> Estate Blend, Willow Creek District, Paso Robles, CA 2018	35
<b>Pahlmeyer 'Jayson'</b> Cabernet Sauvignon, Napa Valley, CA 2020	60
<b>Sasso di Sole</b> Sangiovese, Brunello di Montalcino Riserva, Italy 2015	60
<b>Bachelet-Monnot</b> Pinot Noir 1er Cru 'La Fussièrè' Maranges, France 2020	40