

# Georgie

## Caviar

Potato Churros, Accompaniments

Ossetra Noir \$120  
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	\$18
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## 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	Sausage & Egg Sandwich Soft Scramble, Housemade Sausage, Cheddar, Hot Maple	\$22
		Breakfast "Stratta" Roasted Mushroom, Smoked Cheddar Sausage, Bacon Bechamel	\$18

## Sides

Potato Wedges Garlic Lemon Aioli	\$15	Maple Braised Pork Jowl 2 pc	\$14
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WE APPLY A SURCHARGE OF 3% ON CREDIT CARD PAYMENTS

## Brunch Cocktails

Mimosas & Bellinis  
 Campo Viejo Cava  
 \$11gls | \$4Obtl.

### 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> St Elder, Cucumber Syrup, Lavender, Lime, Topo Chico Select a spirit (Ketel One, Casamigos Blanco, Fords, Diplomatico Planas, Union) +12	12
<b>Shogun</b> Lalo Blanco, Yuzuri, Citrus, Roasted Shishito, Grilled Strawberry	24
<b>Five Rivers</b> Martin Miller's, Citrus, Yogurt, Raspberry	22
<b>Sweet Emotion</b> Russell's 10 Year Bourbon, Macallan 12 Year, Cynar 70, Sweet Potato, Cinnamon	22
<b>Cabinet Meeting</b> Casa Noble Reposado, Plymouth Gin, Dolin Blanc Vermouth, Dry Curacao, Gold Raisin, Bitters	25
<b>Fall Grog</b> Tito's, Campari, Citrus, Pineapple, Cinnamon, Vanilla	22
<b>Pastry War</b> Don Julio 70, Hine Cognac, Carpano Antica, Bitters, Citrus Oils	23
<b>Geisha's Passion</b> Clase Azul Plata, Toki, Jalisco Orange, El Cantinero Passion Fruit, Lime	35
<b>The Bump Martini</b> Roku Gin, Kastrá Vodka, Lillet Blanc, Baerii Caviar Bump	35
<b>Bloody Mary</b> Absolute Elyx, Lime, Olive, Bloody Mix Add Oyster and Caviar Garnish +5	18

## Wines by the Glass

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

