

# Georgie

## Caviar

Potato Churros , Accompaniments

Baerri \$125  
Golden Kaluga Hybrid \$185  
Platinum Ossetra \$220

## Oysters

Lemon, Mignonette, Horseradish  
Half Dozen \$27  
Dozen \$50  
Butter Poached Oyster \$12/ea  
Siberian Caviar

## Starters

|                                                      |      |                                                     |        |
|------------------------------------------------------|------|-----------------------------------------------------|--------|
| Sweet & Savory Scones<br>Rotating Seasonal Selection | \$15 | Georgie Croissant<br>Butter, Almond or Chocolate    | \$6/ea |
| Seasonal Fruit<br>Chia Seed Pudding                  | \$15 | Beet & Ricotta Toast<br>Beet Harissa, Lemon Ricotta | \$18   |

|                                                                                                     |      |                                                           |      |
|-----------------------------------------------------------------------------------------------------|------|-----------------------------------------------------------|------|
| Mediterranean Salad<br>Couscous, Confit Tomatoes, Poached Egg,<br>Kalamata Olives, Mint Vinaigrette | \$19 | Market Salad<br>Basil Vinaigrette, Fennel, Radish, Carrot | \$18 |
|-----------------------------------------------------------------------------------------------------|------|-----------------------------------------------------------|------|

## Brunch

|                                                                                                                        |      |                                                                                           |      |
|------------------------------------------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------|------|
| Banana Pancakes<br>Brown Butter, Caramelized Bananas                                                                   | \$19 | French Toast<br>French Toast Crème Brûlée, Burnt Cinnamon,<br>Blueberry Yuzu Jam          | \$23 |
| Chicken & Waffles<br>Country Fried Chicken, Crispy Brown Sugar<br>Waffles, Beurre de Baratte Sel,<br>Georgie Hot Sauce | \$38 | Biscuit & Duck Confit Gravy<br>Fried Egg, Crispy Shallots                                 | \$29 |
| Short Rib<br>Yorkshire Pudding, Horseradish Cream,<br>Mustard Gastrique                                                | \$45 | Smoked Salmon Benedict<br>Horseradish Hollandaise Sauce<br>(Add Baerii Caviar \$32)       | \$33 |
| Omelette<br>Black Truffle Bechamel<br>(Add Caviar \$50)                                                                | \$28 | Georgie Burger<br>Blackhawk Wagyu Patty, Cheddar,<br>Bacon Tomato Jam, Fried Egg, Avocado | \$29 |
| Vegan Enchiladas Rancheros<br>Corn Tortilla, Carrot Chorizo,<br>Tomato Coconut Crema, Pickled Red Onion                | \$23 | Sausage & Egg Sandwich<br>Soft Scramble, Housemade Sausage,<br>Cheddar, Hot Maple         | \$25 |
|                                                                                                                        |      | Breakfast "Stratta"<br>Roasted Mushroom, Smoked Cheddar,<br>Bacon Bechamel                | \$21 |

## Sides

|                                     |      |                                 |      |
|-------------------------------------|------|---------------------------------|------|
| Potato Wedges<br>Garlic Lemon Aioli | \$17 | Maple Braised Pork Jowl<br>2 pc | \$16 |
|-------------------------------------|------|---------------------------------|------|

Brunch Cocktails

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

| Spritzes                                |                                     |                                       |                                     |
|-----------------------------------------|-------------------------------------|---------------------------------------|-------------------------------------|
| Aperol<br>Zesty Orange, Lightly Bitter  |                                     | \$16                                  | Campari<br>Bitter Orange, Spices    |
| St. Germain<br>Elderflower, Meyer Lemon | Italicus<br>Lemon, Bergamot, Spices | Lillet Blanc<br>Floral, Herbs, Citrus | Suze<br>Vegetal, Bitter, Grapefruit |

Craft Cocktails

|                  |                                                                                                                                   |    |
|------------------|-----------------------------------------------------------------------------------------------------------------------------------|----|
| The Georgie      | St Elder, Cucumber Syrup, Lavender, Lime, Topo Chico<br>Select a spirit (Ketel One, Lalo Blanco, Fords, Planteray, San Cosme) +12 | 12 |
| Shogun           | Lalo Blanco, Yuzuri, Citrus, Roasted Shishito, Grilled Strawberry                                                                 | 24 |
| White Cosmo      | Beluga Noble Vodka, Elderflower, White Cranberry, Citrus                                                                          | 22 |
| Kentucky Beurre  | Bulleit Bourbon, Montenegro, Brown Butter, Banana, Walnut                                                                         | 22 |
| Golden Fortune   | Tanqueray No. 10, High West Bourbon, Kumquat, Orgeat, Shio Koji, Egg White, Citrus                                                | 24 |
| Ahu Sunrise      | Casa Noble Reposado, Pineapple, Peach, Mint, Green Chartreuse, Honey                                                              | 24 |
| Agave Rose       | Aperol, Amarás Repoado, Strawberry, Pink Lemon                                                                                    | 24 |
| Royal Flush      | Qui Platinum, Campari, Carpano Antica, Oats, Strawberry, Rhubarb                                                                  | 40 |
| The Bump Martini | Roku Gin, Kastrá Vodka, Lillet Blanc, Baerii Caviar Bump                                                                          | 35 |
| Bloody Mary      | Absolute Elyx, Lime, Olive, Bloody Mix<br>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          | 27 |
| Veuve A. Devaux 'Cuvée Rosée' Brut Rosé, 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 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 |
| Frédéric Legrand Sauvignon Blanc, Sancerre, France 2023                | 24 |
| Flowers Chardonnay, Sonoma Coast, CA 2023                              | 25 |
| Meurgey-Croses Chardonnay, Mâcon-Uchizy, France 2021                   | 25 |
| Gérard Bertrand 'Gris Blanc' Rosé, Pays d'Oc, France 2023              | 14 |
| Damien Martin Pinot Noir, Burgundy, France 2023                        | 29 |
| RouteStock Pinot Noir, Sonoma Coast, CA 2022                           | 17 |
| Elyse Cabernet Sauvignon, Napa Valley, CA 2021                         | 20 |
| 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 Fussière' Maranges, France 2020 | 40 |

