

T H E

GEORGE

EASTER BRUNCH MENU

\$75++ PER GUEST



BUBBLE OPTIONS

BRUT CAVA *Caves Naveran, Penedés ES*

BELLINI *Choose Your Flavor - Peach | Mango | Raspberry*

MIMOSA *Choose Your Flavor - Orange | Grapefruit*

JUICE OPTIONS

ORANGE, GRAPEFRUIT

APPLE, PINEAPPLE

GREEN JUICE

Spinach, Broccoli, Pineapple, Apple

Banana, Mango, Kiwi, Cucumber

BEGINNINGS

CHOOSE ONE

ENGLISH PEA BISQUE *Citrus Balsamic, Sauce Vierge*

SALMON CRUDO *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil*

SHRIMP AGUACHILE *Cucumber, Pickled Fresno Pepper, Tortilla Chips*

WARM BROCCOLI RABE SALAD *Charred Rabe, Avocado, Citronette, Sieved Egg, Sunflower Seed +10*

FAVA & ASPARAGUS TARTINE *Sourdough, Pickled Asparagus, Fava Bean, Ricotta, Serrano Ham +10*

MAIN EVENT

CHOOSE ONE

PB&J FRENCH TOAST *Peanut Butter, Berry Compote, Meringue, Candied Walnut*

PRAWNS AND GRITS *Pork Sausage Gravy, Sunny Egg, Chive*

CHICKEN & WAFFLES *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter*

PORK SHANK PAPARDELLE *Poached Egg, Pecorino, Oregano*

OLYMPIC SMASH BURGER *Beecher's Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce*

QUICHE LORRAINE *Lardon, Spinach, Comte Gruyere, House Salad +15*

BRAISED LAMB BENEDICT *Sauteéd Spinach, Hollandaise, Breakfast Potatoes +15*

SWEET ENDING

CHOOSE ONE

RASPBERRY PASSION FRUIT TART *Fresh Meringue, Raspberry*

CARROT CAKE *Maple Poached Pineapples, Raspberry Gastrique, Chocolate Almond Streusel +5*



*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

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BRUNCH COCKTAILS & MOCKTAILS

MIMOSA	Orange Juice or Grapefruit Juice, Naveran Brut Cava	10
BELLINI	Choose Your Flavor - Peach Mango Raspberry	10
BLOODY MARY	Vodka, Tomato Juice, Demitri's Mix, Olive, Lime	10
ST. GEORGE	St. Germain, Naveran Brut Cava, Twist	10
CAFE CONNECTION	Cognac, Amaretto, Coffee, Whipped Cream, Cinnamon	10
PUMPKIN SPICED ESPRESSO MARTINI	Wheatly Vodka, Kahlua, Spice Blend, Espresso, Cacao	22
NON-ALCOHOLIC OPTIONS		
SKY GARDEN	Seedlip Garden, Lime, Grapefruit Juice, Agave	10
TEMPERANCE COLLINS	Seedlip, Pineapple, Cinnamon, Soda	10
PAPILLON SPRITZ	Vanilla Soda, Pea Flower Tea, Lemon	10

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	17 / 85
2013 Brut Champagne Baron-Fuenté FR	28 / 140
2015 Brut Champagne Veuve Clicquot 'La Grande Dame' FR	48 / 240

WHITE

Chardonnay J-M Brocard Chablis 1er Cru, Burgundy FR	23 / 92
Chardonnay Stags' Leap, Napa Valley, CA	21 / 84
Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	13 / 52
Pinot Gris Iris Vineyards, Willamette Valley OR	16 / 64
Riesling Rolly Gassmann, Alsace FR	18 / 72
Sauvignon Blanc Langlois-Chateau, Sancerre FR	23 / 92

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR	13 / 52
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RED

Blend D2 by DeLille Cellars, Columbia Valley WA	22 / 88
Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA	26 / 104
GSM Latta Wines, Columbia Valley WA	17 / 68
Malbec Susana Balbo Signature, Mendoza AR	15 / 60
Nebbiolo Enzo Bartoli, Barolo, Piedmont IT	26 / 104
Pinot Noir Cristom Mt. Jefferson Cuvée, Willamette Valley OR	23 / 92
Syrah Kerloo Cellars, Columbia Valley WA	16 / 64

BEER

DRAFT

Seapine Citra IPA	9
Fort George City of Dreams Pale Ale	9
Reuben's Pilsner	9
Diamon Knot Brown Ale	9

BOTTLES & CANS

pFriem Hazy IPA	8
Scuttlebutt Amber Ale	8
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

Bottled Coke Products Coca-Cola, Diet Coke, Sprite	6
Local Dry Soda Vanilla, Lavender, Blood Orange	6
French Press HC Valentine	14
Hot Tea Lot 35	6
Espresso HC Valentine	5
Latte, Cappucino, Mocha HC Valentine	7