

T H E
G E O R G E

LUNCH MENU

STARTERS

- SOURDOUGH BOULE** Whipped Butter 7
- MIXED MELON GAZPACHO** Toasted Pistachios, Petite Basil, Sea Salt 13 GF, DF
Add Dungeness Crab +15
- FRENCH ONION SOUP** Sourdough, Smoked Scamorza 15
- SALMON CRUDO*** Orange, Cucumber, Calabrian Chili Chips, Lemon Oil 19 GF, LS, DF
- BURRATA** Caramelized Peaches, Arugula, Prosciutto Chips, Saba 18 GF
- WARM CRAB & ARTICHOKE DIP** House Made Potato Chips, Beechers Cheese Curds 19
- GRAZING PLATTER** Hummus, Olives, Tzatziki, Endive Leaves, House Made Chips 18 VE
- HOUSE SMOKY FRIES** Chimichurri Aioli 12 DF

SALADS &
SANDWICHES

Sandwiches Served with Fries or a Green Salad

Option to **Add to your Salads:**

Chicken +10 | Shrimp +12 | Salmon +18

- GEORGE ARTISAN MIXED GREENS** Cucumber, Grape Tomato, Champagne Vinaigrette 15 V, GF
- QUINOA SALAD** Red Quinoa, Seedless Grape, Cucumber, Candied Walnut, Chèvre 21 GF
- THE GEORGE NIÇOISE SALAD** Poached Tuna, Olive, Green Bean, Cherry Tomato, Warm New Potato
Hardboiled Egg, Persian Cucumber, Radish, Green Goddess Dressing 21 GF
- LOBSTER SALAD** Tender Greens, Watercress, Campari Tomato, Avocado 28 DF
- OPEN-FACE CRISPY CHICKEN SANDWICH** Jalapeño Slaw, Cabernet Tomatoes, Arugula, Spicy Mayo 20
- CHICAGO STYLE BEEF SANDWICH** Sweet and Hot Peppers, Red Wine Jus 25
Add Beecher's Local Cheese +6 | Add Wild Mushrooms +6
- OLYMPIC SMASH BURGER** Beecher's Local Cheese, Bacon Jalapeño Jam, Lettuce, Onion, Secret Sauce 25
- LOBSTER ROLL** Brioche, Old Bay Mayo, Giardiniera 27
- GRILLED CHEESE SANDWICH** Beecher's Local Just Jack and Cheese Curds, Basil Leaves, Tomato, Basil Butter 21 VE

MAINS

- BRAISED HEIRLOOM LENTILS** Cabbage, Asparagus, Grilled Broccolini, Pistachio Vinaigrette 18 V, GF AVAIL
Add Chicken +10 | Shrimp +12 | Salmon +18
- PRESERVED GREEN CHICKPEA RAVIOLI** Shaved Parmesan, Beurre Noisette, Sage and Pine Nut Pesto 28 VE
- ROASTED KING SALMON** Hazelnut Romesco, Puy Lentils, Brassicas 38 GF, LS
- STEAK FRITES** Cippolini Agrodolce, Chimichurri Aioli 38 DF
- MANILA CLAMS** Chorizo, Garlic Butter, White Wine, Grilled Bread 38

DESSERT

- CRÈME BRÛLÉE** Berries 14
- RASPBERRY PASSION FRUIT TART** Fresh Meringue, Raspberry 14
- CAFÉ GOURMAND** Coffee, Macaron, Chocolate, Honey-Soaked Madeleine 8



VE = Vegetarian, V = Vegan, GF = Gluten Free, LS = Locally Sourced

**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.

@thegeorgeseattle #thegeorgeseattle
7.17.24

T H E G E O R G E

COCKTAILS

THE FRENCH ROSE *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

BIRD MAIL *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18

LA HACIENDA *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

ARBITRAGE *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

GEORGE ESPRESSO MARTINI *Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso* 22

BABY BLUE *Bombay Premier Cru Gin, St. Germain, Blue Curacao, Lillet Blanc, Lemon, White Cranberry* 17

MAPLE SMASH *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* 19

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	17 / 85
Brut Champagne Perrier-Jouët	32 / 135
2015 Brut Champagne Veuve Clicquot 'La Grande Dame' FR	42 / 195

WHITE

Assyrtiko Gai'a 'Monograph', Nemea GR	16 / 58
Chardonnay Patz & Hall, Sonoma Coast CA	19 / 70
Chardonnay Louis Merle, Chablis, Burgundy FR	25 / 92
Pinot Gris Kind Stranger, Lawrence Vineyard, Royal Slope WA	17 / 60
Sauvignon Blanc Cloudy Bay, Marlborough NZ	22 / 85

ROSÉ & SUCH

Rosé Dossier, Weinbau Vineyard, Columbia Valley WA	16 / 55
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RED

Cabernet Sauvignon Andrew Will, Horse H. Hills WA	20 / 80
Cabernet Sauvignon Faust, Napa Valley CA	29 / 110
Nebbiolo Enzo Bartoli, Barolo, Piedmont IT	26 / 104
Pinot Noir Benton Lane, Willamette Valley OR	19 / 75
Tempranillo Fitapretta 'Carta', Alentejo PT	16 / 64

BEER

DRAFT

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

BOTTLES & CANS

Scuttlebutt Amber Ale	8
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda	14
Bottled Coke Products Coca Cola, Diet Coke, Sprite	6
Local Dry Soda Lavender, Blood Orange, Vanilla	6
French Press HC Valentine	14
Fairmont Lot 35 Tea Sustainably Sourced	6
Espresso HC Valentine	5
Latte, Cappuccino, Mocha HC Valentine	7