

T H E  
G E O R G E

BRUNCH PRIX FIXE MENU

CHOOSE TWO COURSES \$55 | CHOOSE THREE \$62



BUBBLE OPTIONS

**BRUT GAVA** *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

**YOGURT PARFAIT** *Fruit Compote, Granola, Chia, Cacao Nibs*

**ENGLISH PEA BISQUE** *Citrus Balsamic, Sauce Vierge*

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

**BURRATA** *Rhubarb, English Pea, Easter Egg Radish, Pickle Ramp*

**SMOKED DUCK TARTINE** *House Made Ricotta, Kumquat Preserve*

**SHRIMP AQUACHILE** *Fresno Pepper, Cucumber, Tortilla Chips*

MAIN EVENT

CHOOSE ONE

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

**ASPARAGUS BENEDICT** *Herbed Hollandaise, Buttered Potatoes*

**SALMON LOX BENEDICT** *Pimenton Hollandaise, Buttered Potatoes*

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

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

**PORK SHANK PAPPARDELLE** *Poached Egg, Pecorino, Oregano*


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

SWEET ENDING

CHOOSE ONE

**RASPBERRY PASSIONFRUIT TART** *Fresh Meringue, Raspberry*

**CRÈME BRÛLÉE** *Berries*

 \*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

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

WINE BY THE GLASS

**SPARKLING**

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

**WHITE**

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

**ROSÉ & SUCH**

Rosé Chateau Routas, Provence FR	<b>13 / 52</b>
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**RED**

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

BEER

**DRAFT**

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

**BOTTLES & CANS**

pFriem Hazy IPA	<b>8</b>
Scuttlebutt Amber Ale	<b>8</b>
Avery El Gose Sour Session Ale	<b>9</b>

**CIDER**

Aval Cidre Artisanal, Brittany FR	<b>12</b>
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SANS ALCOHOL

Bottled Coke Products Coca-Cola, Diet Coke, Sprite	<b>6</b>
Local Dry Soda Vanilla, Lavender, Blood Orange	<b>6</b>
French Press HC Valentine	<b>14</b>
Hot Tea Lot 55	<b>6</b>
Espresso HC Valentine	<b>5</b>
Latte, Cappucino, Mocha HC Valentine	<b>7</b>