

T H E
G E O R G E

LUNCH MENU
STARTERS

- SOURDOUGH BOULE** Whipped Butter 7
ENGLISH PEA BISQUE Citrus Balsamic, Sauce Vierge 14
FRENCH ONION SOUP Sourdough, Smoked Scamorza 14
SALMON CRUDO* Orange, Cucumber, Calabrian Chili Chips, Lemon Oil 19
BURRATA Rhubarb, English Pea, Easter Egg Radish, Pickled Ramp 19
WARM CRAB AND ARTICHOKE DIP House Made Potato Chips, Beecher's Cheese Curds 15
GRAZING PLATTER Hummus, Olives, Tzatziki, Endive Leaves, House Made Chips 19
HOUSE SMOKY FRIES Chimichurri Aioli 19

SALADS &
SANDWICHES

Sandwiches Served with Fries, a Green Salad, or a cup of English Pea Bisque

Option to **Add to your Salads:**

Chicken 10 | Shrimp 12 | Salmon 18


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

MAINS

- WARM LENTILS** Cabbage, Asparagus, Grilled Broccolini, Pistachio Vinaigrette 18
Add Chicken 10 | Add Shrimp 12 | Add Salmon 18
RICOTTA & NETTLE RAVIOLI Morel Mushrooms, Truffle Butter, Hand Torn Bread Crumb 26
MANILA CLAMS Chorizo, Garlic Butter, White Wine, Grilled Bread 22
ROASTED KING SALMON Hazelnut Romesco, Puy Lentils, Brassicas 24
STEAK FRITES 8oz Bavette, Cippolini Agrodolce, Chimichurri Aioli 38

DESSERT

- MATCHA MILLE CREPE** White Chocolate, Strawberry 12
CRÈME BRÛLÉE Berries 14
RASPBERRY PASSION FRUIT TART Fresh Meringue, Raspberry 8
CAFÉ GOURMAND Coffee, Macaron, Chocolate, Honey-Soaked Madeleine 8

 **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.

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
- POM POM** *Bombay Premier Cru Gin, Pama Pomegranate Liqueur, Lemon Juice, Apple Juice* 19
- DAY TRADER** *Woodinville Rye, Aperol, Italicus Bergamot Liqueur, Yellow Chartreuse, Lime Juice, Guava* 21
- ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21
- PUMPKIN SPICED ESPRESSO MARTINI** *Wheatley Vodka, Kahlua, Spice Blend, Espresso, Cacao* 22

WINE BY THE GLASS

SPARKLING

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

WHITE

Chardonnay Louis Merle, Chablis 1er Cru, Burgundy FR	25 / 92
Chardonnay Stags' Leap, Napa Valley, CA	21 / 84
Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	15 / 52
Pinot Gris Iris Vineyards, Willamette Valley OR	16 / 64
Riesling Rolly Gassmann, Alsace FR	18 / 72
Sauvignon Blanc Langlois-Chateau, Sancerre FR	25 / 92

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR	15 / 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	25 / 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
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
Hot Tea Lot 55	6
Espresso HC Valentine	5
Latte, Cappuccino, Mocha HC Valentine	7