

the
GEORGIAN

BREAKFAST

CHOICE OF PASTRY

croissant, pain au chocolat, danish, or scone • 8

SEASONAL FRUIT ^v

farmer's market fruits • 15

OATMEAL

choice of milk, berries or citrus, corbezzolo honey, maple syrup, or muscovado sugar • 16

EVERGREEN OMELET

goat cheese, arugula, soft herbs, avocado • 18

BREAKFAST BURRITO

slow braised beef short rib barbacoa, black beans, pico de gallo, cotija cheese, breakfast potatoes, scrambled eggs, radish cilantro salad • 25

AVOCADO TOAST & SUMMER VEGETABLES

sesame sourdough toast • 18

add poached egg • 4

add smoked salmon • 9

CROISSANT FRENCH TOAST SOUFFLÉ

mixed berries, toasted almonds, maple syrup • 21

add vanilla ice cream • 5

BUTTER MILK PANCAKES

organic maple syrup, fresh berries • 18

INSALATA

CAESAR ALLA TIJUANA

don bocarte anchovies • 18

add chicken • 8

add grilled salmon • 12

add shrimp • 18

GEORGIAN CHOPPED ^{GF}

cherry tomato, salami toscano, garbanzo, pickled chilis, provolone, gaeta olives, red onion, oregano dressing • 26

add chicken • 8

add grilled salmon • 12

add shrimp • 18

BURRATA FROM PUGLIA ^v

figs, aceto balsamico, crostini • 26

THE GEORGIAN CAVIAR SERVICE

15G • 95

30G • 180

50G • 290

Regiis Ova Ossetra Caviar by Chef Thomas Keller and Shooching Bishop served with sweet potato crisps and mascarpone scallion dip.

MAINS

PAPPARDELLE RAGU BOLOGNESE

pork and veal bolognese,
24 month parmigiano reggiano • 31

TAGLIATELLE POMODORO

sungold tomatoes, basil, breadcrumbs • 26

SCAMORZA PANINO ^v

“The Georgian Grilled Cheese”

smoked mozzarella cheese, taleggio fontina, sourdough bread, pickled chili condiment, mixed greens • 21

THE G CLUB

grilled chicken breast, rosemary ham, pancetta, lettuce, tomato, olives, red onion, garlic aioli, ciabatta, choice of french fries or mixed greens • 24

add provolone • 3

add avocado • 4

DRY AGED BURGER

dry aged beef, caramelized onions, butter lettuce, tomato, special sauce, sesame potato bun, french fries • 24

add avocado • 4

add fried egg • 3

add thick cut nuskes bacon • 6

GRILLED SALMON

broccolini, white bean salad, salsa verde • 32

CHICKEN MILANESE

organic chicken, tomato, basil relish, arugula • 29

PRIME HANGER STEAK

potatoes, arugula, tomatoes, parmigiano reggiano, aceto balsamico • 48

add egg • 4

executive chef

DAVID ALMANY

executive sous chef

CODY GARBER

Please be advised that an 18% service charge and a 2% culinary fee are added to all checks.

DOLCI

COCONUT CRÈME BRULÉE

fresh seasonal berries • 18

PISTACHIO PANNA COTTA

textures of strawberry, pistachio nougatine • 18

TIRAMISU

vanilla sponge cake, brandied mascarpone cream, chocolate glaze • 18

COOKIE PLATE

chocolate chip with maldon sea salt & pignoli cookies • 18

GELATO & SORBETTO

belgian dark chocolate, vanilla, pistachio, or coconut gelato, passionfruit sorbetto, or wild strawberry sorbetto • 18

SOFT SERVE ICE CREAM

chocolate, vanilla or twist • 9

add caramel sauce, chocolate sauce, oreo cookie crumbs, candied almonds, marshmallows, rainbow sprinkles or maraschino cherries • 3

SELECTION OF FINE CHEESE

chef's selection of cheese served with traditional accoutrements • 22

COFFEE & TEA

AMERICANO • 6

ESPRESSO • 5

MACCHIATO • 5

CORTADO • 6

CAPPUCCINO • 7

LATTE • 7

CHAI • 7

POT OF TEA • 14

english breakfast, earl grey lavender,
blueberry rooibos, chamomile medley

DIGESTIVI

MOSCATO D'ASTI BRICCO QUAGLIA • 16

ANTICA SAMBUCA • 16

FERNET BRANCA • 16

LAZZARONI AMARETTO • 16

AMARO NONINO • 17

IL GUSTO LIMONCELLO • 18

MARTELL VS • 19

REMY MARTIN 1738 • 25