

the GEORGIAN

BREAKFAST

CHOICE OF PASTRY

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

SEASONAL FRUIT ^v

farmer's market fruits • 15

ACAI BOWL ^v

granola, goji berries, bee pollen, almond milk • 16

BUTTER MILK PANCAKES

organic maple syrup, fresh berries • 18

LEIGE WAFFLE ^v

ricotta cream, blueberry compote • 17

FRENCH TOAST SOUFFLÉ

organic maple syrup, seasonal jam • 21

EVERGREEN OMELET

goat cheese, arugula, soft herbs, avocado • 18

ITALIAN BENEDICT

rosemary ham, classic hollandaise, english muffin • 27

AVOCADO TOAST & SUMMER VEGETABLES

sesame sourdough toast • 18

add poached egg • 4

add smoked salmon • 9

SMOKED SALMON BAGEL

capers, red onions, tomato, cucumber, dill, market radishes, scallion cream cheese • 29

BREAKFAST BURRITO

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

STEAK & EGGS

two eggs any style, toasted baguette, stellar mixed greens salad, salsa verde

hanger steak • 48

filet mignon • 68

OYSTER CRUDO

SEASONAL OYSTER SELECTION

served with mignonette, cocktail sauce, fresh horseradish, lemon vinaigrette and tobasco sauce

half dozen • 27

dozen • 54

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.

INSALATA

CRUDITÉ OF MARKET VEGETABLES ^{GF}

white bean hummus, lemon citronette • 26

CAESAR ALLA TIJUANA

don bocarte anchovies • 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

24 MONTH AGED PROSCUITTO DI PARMA

weiser melon, black pepper • 28

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

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

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