

# O'georgie

by Curtis Stone

Champagne Cart  
\$MP

Charcuterie Cart  
\$5 per plate

## Oysters

Raspberry Mignonette. Lemons

1/2 Dozen \$15

Dozen \$25

## Appetizers

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Crumpets Fig and Apricot Jam, Fruit of the Forest	\$9
Seasonal Fruit	\$11
Pastry Board Chef Selection	\$9
Breakfast Salad Sunchoke. Poached Egg. Sheep's Feta. Herbs	\$16
Scones Bacon, Cheddar, Jalapeno Butter	\$9
Ora King Salmon Rillete Endive, Cucumber, Chive	\$15

## Entrees

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Lobster Roll Pink Peppercorn. Labneh. Brioche	\$25
Steak & Eggs Óoz Grass Fed Filet. Peppers. Chilies. Chimichurri. Farm Eggs (upgrade to NY Strip for additional \$10)	\$29
Omelette Spinach. Comtè Cheese. Petite Salad (with Caviar \$95)	\$16
Vegan Chorizo Tacos Potatoes. Carrot. Blue Corn. Cilantro	\$15
Chicken & Waffles Roasted Chicken. Sourdough Waffles. Whipped Honey Butter	\$25
Tea Smoked Kingfish Salad Pickled Red Onion, Sunflower Seed, Goat Cheese	\$25
Georgie Burger Dry-Aged Patty, Bacon, Fried Egg, Avocado	\$20
Pancakes Chantilly, Pecan Praline	\$16
Shashuka Soft Boiled Egg, Crispy Chickpeas	\$18
Chorizo Sausage & Soft Scramble Fermented Red Chili, Crispy Shallots	\$20

## Sides

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Potato Pave \$10

Sauteed Swiss Chard \$10