

O'georgie

by Curtis Stone

Easter Brunch

Sunday, April 4th, 2021

Amuse

Deviled Eggs

1st Course

Charcuterie Cart

Pickles, Focaccia, Mustard

Pastry Board

Banana Bread, Pain au Chocolat, Monkey Bread

Ora King Salmon Rilette

Endive, Cucumber, Chive

Breakfast Salad

Earl Grey Tomatoes, Poached Egg, Sheep's Feta, Herbs

Waffles

Beurre de Baratte, Maple Syrup, Fruit of the Forest Jam

(add seared foie gras +\$45)

Main Course

Brisket au Poivre

House Barbeque Sauce, Hot Sauce

Lamb Shank

Olive, Chimichurri Rojo, Charred Lemon

Kingfish

White Asparagus, Green Asparagus, Nasturtium

Vegan Pot Pie

Potatoes, Peas, Carrots, Gravy

For the Table:

Grandma's Potato Salad

Macaroni & Cheese, Chef Style

Gigante Baked Beans

Biscuits, Jalapeno & Cheddar

For the Kids

Chicken & Waffles or Mac & Cheese

Choice of Dessert

Dessert (+\$12)

Cheesecake

Ice Cream Sundae

Milkshake

Cocktails

| | |
|---|------|
| Emerson Seedlip Garden (N/A), Basil & Lavender Syrup, Cucumber, Citrus +6 choice of spirit (vodka, gin, tequila, rum) +9 call spirit | \$9 |
| Blackmore Manhattan Fatwashed Nikka Coffey, Averna, Bitters | \$25 |
| Espresso Martini Grand Brulot, Espresso, Vodka, San Martin Bakery Coffee Snap | \$16 |
| Corn Silk Old Fashioned Heaven Door's Georgie Blend, Corn Silk Syrup, Bitters | \$24 |
| 100 Bad Guys with Swords Still Austin Gin, Jasmine Syrup, Pineapple, Coconut, Green Chartreuse | \$16 |
| Pama Mama Havana Club Rum, Pama Liqueur, Allspice, Egg White | \$14 |
| Smoke On Leaves Illegal Mezcal, Blood Orange Mint Syrup, Citrus | \$17 |
| Wasting Thyme Strawberry Thyme Infused Lillet, Sparkling Wine, Citrus (Low ABV) | \$14 |
| Take Me Now Tequila, Mango, Habanero Syrup, Fiji, Chamoy | \$17 |
| Bora Bora Highwest Double Rye, Charred Pineapple, Lemon Sorrel Oleo, Gingerbeer | \$15 |

Wines by the Glass

| | |
|--|------|
| Jeio Prosecco Valdobbiandene, IT NV | \$14 |
| Roederer Estate Brut Anderson Valley, CA NV * | \$18 |
| Chateau Bligny Blanc de Blancs Champagne, FR NV * | \$22 |
| Ruinart Rosé Champagne, FR NV | \$35 |
| Saint Clair Sauvignon Blanc Marlborough, NZ 2018 | \$13 |
| Patient Cottat Sancerre Loire Valley, FR 2019 | \$16 |
| Jordan Chardonnay Russian River, CA 2018 * | \$18 |
| Louis Latour Chablis 'La Chanfleure' Chablis, FR 2018 | \$18 |
| Steinmetz 'The Basilisk' Riesling, GER 2018 * | \$15 |
| Chateau D'Esclans 'Rock Angel' Rosé Provence, FR 2018 | \$18 |
| Remoissenet Bourgogne Rouge, FR 2015 * | \$25 |
| Domaine L'Aurage Cotes de Bordeaux, FR 2015 | \$25 |
| Royal Prince Pinot Noir Santa Barbara County, CA 2019 * | \$16 |
| Dunham Cellars Bordeaux Blend Columbia Valley, WA 2016 * | \$17 |
| Bellacosa Cabernet Sauvignon North Coast, CA 2016 | \$14 |
| ZD Winery Cabernet Sauvignon Napa Valley, CA 2018 | \$26 |
| Celeste Crianza Tempranillo Ribera Del Duero, Spain 2016 * | \$14 |
| Rodney Strong 'Old Vines' Zinfandel Sonoma County, CA 2017 | \$14 |
| Antinori 'Il Bruciato' Super Tuscan Bolgheri, IT 2018 * | \$16 |
| Stag's Leap Petite Syrah Napa Valley, CA 2016 * | \$15 |

Beer

| | | | |
|---|-----|--|-----|
| Miller Lite Light Pilsner, Milwaukee, WI | \$6 | Shiner Bock Bock, Shiner, TX | \$6 |
| Estrella Damm Lager, Spain | \$6 | Deep Ellum IPA IPA, Dallas, TX | \$6 |
| Peroni Pale Lager, Italy | \$6 | Kronenbourg 1664 Pale Lager, France | \$6 |
| Heineken O.O N/A, Holland | | | \$6 |