

GEORGES

brasserie

HORS D'OEUVRES

- ONION SOUP GRATINEE** sourdough, gruyere cheese 7
- SOUP DU JOUR** 6
- LUMP CRABCAKE** corn remoulade, tomato vinaigrette, savoy cabbage 13
- STEAK TARTARE** petite salad, gaufrettes, horseradish sauce 9
- GOAT CHEESE AND CARAMELIZED ONION TART** petite salad 8
- TARTE FLAMBEE** bacon, onions, creme fraiche 7
- CRISPY DUCK CONFIT LEG** butternut squash risotto, duck jus 11
- SHRIMP PROVENCAL** tomatoes, garlic, butter, fines herbes, lemon 12
- TUNA TARTARE** avocado, mango-yuzu, wasabi crackers 10
- ESCARGOT** basil, garlic, pastis, puff pastry 9
- CRISPY CALAMARI** harissa aioli, lemon 8

RAW BAR

PETIT PLATEAU

6 oysters, 4 shrimp, 4 clams, 10 mussels, jumbo lump crab, half lobster 40

GRAND PLATEAU

12 oysters, 10 shrimp, 8 clams, 15 mussels, ceviche, jumbo lump crab, lobster 80

OYSTERS

daily selection of east and west coast oysters market

- | | | |
|--------------------|-----------------------|-----------------------|
| CLAMS 1 | SHRIMP 1.5 | CEVICHE market |
| CRAB market | LOBSTER market | CRUDO market |

MUSSELS

- | | | |
|----------------------|-------------------|----------------------------|
| WHITE WINE 12 | DIJON 11 | CURRY 11 |
| BEER 12 | CHORIZO 12 | add pommes frites 4 |

SALADES

- MIXED GREENS** apple, walnuts, blue cheese, bacon, sherry vinaigrette 9
- RED AND YELLOW BEETS** French feta, orange, candied pistachio, olive oil, arugula 9
- FRISÉE** bacon, crispy potato, poached egg, roasted shallot vinaigrette 8
- ASPARAGUS AND SMOKED SALMON** crispy poached egg, red onion, creamy whole grain mustard vinaigrette 10
- CAESAR SALAD** romaine lettuce, roasted garlic crouton (anchovies upon request) 8
- BIBB SALAD** goat cheese croquettes, candied beets, red onions, orange segments, garlic herb dressing 8

ENTREES

- TROUT AMANDINE** brown-butter almond sauce, haricots verts and buttered potatoes 19
- CASSOULET** duck and pork confit, Toulouse sausage and white beans 19
- PAN SEARED SCALLOPS** exotic mushroom risotto, sautéed asparagus, fines herbes beurre blanc 28
- "HACHIS PARMENTER" SHEPHERDS PIE** mushrooms, mirepoix, ground beef, pommes puree, gruyere cheese 17
- SLOW BRAISED SHORT RIB** roasted root vegetables, sautéed spinach, red wine jus 21
- BOUILLABAISSÉ** clams, shrimp, mussels, squid, fish, saffron tomato broth, rouille and crouton 19
- VEAL CUTLET** roasted root vegetables, braised cabbage, mushroom and Madeira demi-glace 25
- MAPLE GLAZED PORK CHOPS** gruyere polenta, crispy brussels sprouts, fried egg, spicy apple jus 22
- BEEF BOURGUIGNON** carrots, pearl onion, mushroom, bacon, buttered noodles 18
- ROASTED DUCK BREAST** red currant duck jus, parsnip puree, and caramelized brussels sprouts 24
- LINGUINE FORESTIERE** exotic mushrooms, leeks, butternut squash, brown butter beurre blanc, toasted almonds 17
- BLACK PEPPER CRUSTED TUNA** lobster sauce, saffron couscous, butter poached lobster, sautéed spinach 28
- LEMON CRUSTED SCOTTISH SALMON** lentils with mirepoix, arugula, brown butter and sherry vinaigrette 21
- SPRINGER MOUNTAIN FARMS HALF ROASTED CHICKEN** pommes puree, haricot verts, rosemary jus 18

SIDES

- | | | | |
|-------------------------|--------------------------|-----------------------|--------------------------|
| POMMES FRITES 4 | ASPARAGUS 6 | POMMES PUREE 4 | HARICOTS VERTS 5 |
| MAC AND CHEESE 8 | SAUTEED SPINACH 4 | ONION RINGS 4 | ROOT VEGETABLES 6 |

AVAILABLE FOR PRIVATE EVENTS PLEASE CONTACT OUR DIRECTOR OF SALES 980 219 7409

20% gratuity will be added to parties of 8 or more. Two dollar charge will be added for splitting plates. Eating raw or undercooked fish, eggs, or meats increases the risk of foodborne illness. Please let us know if you have any food allergies or aversions.



FROMAGE and CHARCUTERIE

FRENCH AND LOCAL CHEESES
three 11 / five 14

DAILY SELECTIONS OF HOUSE MADE CHARCUTERIE
market

CHICKEN LIVER MOUSSE
7

*served with house made
accompagniments & baguette*

STEAK FRITES

- add jumbo lump crab 6
add oscar style 10
sub sweet potato frites 2

NY STRIP AU POIVRE
brandy-peppercorn sauce 25

GEORGES' BUTCHER CUT blue cheese mornay or bordelaise 19

FILET MIGNON
bearnaise 29

HOUSE GROUND BEEF
brioche bun, gruyere cheese, caramelized onions 12