

T H E
G E O R G E

LUNCH MENU

STARTERS

- SOURDOUGH BOULE** Whipped Butter 7
- ENGLISH PEA BISQUE** Citrus Balsamic, Sauce Vierge 14 GF
- FRENCH ONION SOUP** Sourdough, Smoked Scamorza 15
- SALMON CRUDO*** Orange, Cucumber, Calabrian Chili Chips, Lemon Oil 19 GF,LS
- BURRATA** Rhubarb, English Pea, Easter Egg Radish, Charred Spring Onion 18 GF
- DUNGENESS CRAB AND ARTICHOKE DIP** House Made Potato Chips, Beecher's Cheese Curds 19
- MEDITERRANEAN PLATTER** Hummus, Olives, Tzatziki, Endive Leaves, House Made Chips 18
- HOUSE SMOKY FRIES** Chimichurri Aioli 12

SALADS &
SANDWICHES

Sandwiches Served with Fries, a Green Salad, or a cup of English Pea Bisque

Option to **Add to your Salads:**

Chicken 10 | Shrimp 12 | Salmon 18

- ARTISAN MIXED GREENS** Cucumber, Grape Tomato, Champagne Vinaigrette 15 V,GF
- QUINOA SALAD** Red Quinoa, Seedless Grape, Cucumber, Candied Walnut, Chèvre 21 GF
- THE GEORGE NIÇOISE SALAD** Poached Tuna, Olive, Green Bean, Cherry Tomato, Warm New Potato
Hardboiled Egg, Persian Cucumber, Radish, Green Goddess Dressing 21 GF
- LOBSTER SALAD** Tender Greens, Watercress, Campari Tomato, Avocado 28
- OPEN-FACE CRISPY CHICKEN SANDWICH** Jalapeño Slaw, Cabernet Tomatoes, Arugula, Spicy Mayo 20
- CHICAGO STYLE BEEF SANDWICH** Sweet and Hot Peppers, Red Wine Jus 25
Add Beecher's Cheese 6 | Add Wild Mushrooms 6
- OLYMPIC SMASH BURGER** Beecher's Cheese, Bacon Jalapeño Jam, Lettuce, Onion, Secret Sauce 25
- LOBSTER ROLL** Brioche, Old Bay Mayo, Giardiniera 27
- GRILLED CHEESE SANDWICH** Beecher's Just Jack and Cheese Curds, Basil Leaves, Tomato, Basil Butter 21

MAINS

- BRAISED HEIRLOOM LENTILS** Cabbage, Asparagus, Grilled Broccolini, Pistachio Vinaigrette 18 V,GF
Add Chicken 10 | Add Shrimp 12 | Add Salmon 18
- RICOTTA & NETTLE RAVIOLI** Wild Mushrooms, Truffle Butter, Hand Torn Bread Crumb 26
- MANILA CLAMS** Chorizo, Garlic Butter, White Wine, Grilled Bread 23 LS
- ROASTED KING SALMON** Hazelnut Romesco, Puy Lentils, Brassicas 38 GF,LS
- STEAK FRITES** Cippolini Agrodolce, Chimichurri Aioli 38

DESSERT

- CRÈME BRÛLÉE** Berries 14
- RASPBERRY PASSION FRUIT TART** Fresh Meringue, Raspberry 8
- CAFÉ GOURMAND** Coffee, Macaron, Chocolate, Honey-Soaked Madeleine 8



V = Vegan, GF = Gluten Free, LS = Locally Sourced

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

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1.17.24

T H E G E O R G E

COCKTAILS

THE FRENCH ROSE *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

BIRD MAIL *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18

LA HACIENDA *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

DAY TRADER *Woodinville Rye, Aperol, Italicus Bergamot Liqueur, Yellow Chartreuse, Lime Juice, Guava* 21

ARBITRAGE *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

GEORGE ESPRESSO MARTINI *Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso* 22

BABY BLUE *Bombay Premier Cru Gin, St. Germain, Blue Curacao, Lillet Blanc, Lemon, White Cranberry* 17

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	17 / 85
2015 Brut Champagne Baron-Fuente FR	28 / 140
2015 Brut Champagne Veuve Clicquot 'La Grande Dame' FR	48 / 240

WHITE

Chardonnay Louis Merle, Chablis 1er Cru, Burgundy FR	25 / 92
Chardonnay Stags' Leap, Napa Valley, CA	21 / 84
Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	15 / 52
Pinot Gris Iris Vineyards, Willamette Valley OR	16 / 64
Riesling Rolly Gassmann, Alsace FR	18 / 72
Sauvignon Blanc Langlois-Chateau, Sancerre FR	25 / 92

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR	15 / 52
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RED

Blend D2 by DeLille Cellars, Columbia Valley WA	22 / 88
Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA	26 / 104
GSM Latta Wines, Columbia Valley WA	17 / 68
Malbec Susana Balbo Signature, Mendoza AR	15 / 60
Nebbiolo Enzo Bartoli, Barolo, Piedmont IT	26 / 104
Pinot Noir Cristom Mt. Jefferson Cuvée, Willamette Valley OR	25 / 92
Syrah Kerloo Cellars, Columbia Valley WA	16 / 64

BEER

DRAFT

Seapine Citra IPA	9
Fort George City of Dreams Pale Ale	9
Reuben's Pilsner	9
Diamond Knot Brown Ale	9

BOTTLES & CANS

Scuttlebutt Amber Ale	8
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda	14
Bottled Coke Products Coca Cola, Diet Coke, Sprite	6
Local Dry Soda Lavender, Blood Orange, Vanilla	6
French Press HC Valentine	14
Fairmont Lot 35 Tea Sustainably Sourced	6
Espresso HC Valentine	5
Latte, Cappuccino, Mocha HC Valentine	7