

Bar

GEORGE

1956
Maybank
Highway
Suite E

KITCHEN HOURS
TUESDAY THRU SUNDAY
5P-11P

RAW BAR

OYSTERS*
SINGLE 3
DOZEN 33
w/ Yuzu-Jalapeno Mignonette & Roasted Tomatillo

BROILED OYSTERS* (5) 16
Spanish Chorizo Butter, Scallion

CRUDO* 16
Hibiscus, Granny Smith Apple, Jalapeno

COLD THINGS

- MIXED GREENS SALAD** 13
Gorgonzola, Apple, Walnut vin.
- CAULIFLOWER CAESAR** 12
Chili Crumb
- SHRIMP DIP** 16
Cucumber, Brandons Bread
- CHILLED STRING BEANS** 8
Gribiche, Sunsprout

Peruvian Chicken

HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca
Served with Cilantro Aioli & Lime

HOT STUFF

- GREEK DOG** 6
Beef Chili, Shallot, Dijon
- SEOUL DOG** 6
Ssamjang Mayo, Kimchi, Sesame
- SWEET POTATO GRATIN** 12
Gruyere, Lemon Rosemary Vin.
- MARSH HEN MILLS GRIT CAKE** 11
Smoky Pimento
- ROASTED SQUASH** 10
Mole Verde, Pepitas, Cilantro
- CHARRED TURNIP** 10
'Nduja Butter, Garlic Ricotta

FLANK STEAK

Chimichurri, Shoestring Potatoes
29

PORK CHOP

Grainy Mustard Jus, Shiitake Conserva
21

DOUGHNUTS

- DULCE DE LECHE** 6
Nutella, Sea Salt
- APPLE BUTTER** 6
Cinnamon Sugar
- BOSTON CREAM** 6
Nutella, Sea Salt

FISH FILLET!



Panang Curry, Pumpkin, Lime
28

*CONSUMING RAW AND UNDERCOOKED EGGS, MEATS, AND SEAFOOD INCREASES THE RISK OF FOOD BORNE ILLNESS