

Bar GEORGE



KITCHEN HOURS
TUESDAY THRU SUNDAY
5P-11P

RAW BAR

OYSTERS*

SINGLE 3
DOZEN 33

w/ Yuzu-Jalapeño Mignonette & Roasted Tomatillo

BROILED OYSTERS* (5) 16

Miso Butter, Lemon

CRUDO* 16

Caper, Castlevetrano, Crostini

Peruvian Chicken

HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca

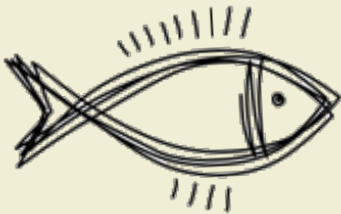
Served with Cilantro Aioli & Lime

FLANK STEAK

Chimichurri, Shoestring Potatoes

29

FISH FILLET!



Cauliflower Puree, Spring Onion

28

COLD THINGS

- ARUGULA SALAD 13

Strawberry, Balsamic Vin, Pecorino, Crouton
- CHARRED CABBAGE CAESAR 13

Chili Crumb, Dill
- SHRIMP DIP 16

Cucumber, Housemade Focaccia
- RICE & PEA MUSUBI 10

Tuscan Kale, Green Goddess, Ramp
- NICOISE POTATO SALAD 14

Polebeans, Anchovy, 7 Minute Egg

HOT STUFF

- GREEK DOG 6

Beef Chili, Shallot, Dijon
- SLAW DOG 6

Rampch, Spring Onion
- MARSH HEN MILLS GRIT CAKE 11

Smoky Pimento
- LEEKs GRATIN 12

Gruyere, Tarragon
- GRILLED SUMMER SQUASH 10

Ajo Blanco, Marcona Almond

DOUGHNUTS

- STRAWBERRIES & CREAM 6

Cream Cheese Icing
- BOSTON CREAM 6

Nutella, Sea Salt
- DULCE DE LECHE 6

Nutella, Sea Salt