

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
Green Garlic Butter, Chili Crumb

CRUDO* 16
Chili oil, Peaches

SHRIMP DIP 16
Cucumber, Brandons Bread

COLD THINGS

PEACHES & GREENS SALAD 13
Pecorino, Balsamic Vin.

LONG BEAN CAESAR 12
Chili Crumb, Dill

CUCUMBER "OKONOMIYAKI" 7
Roasted Cabbage, Sambal Mayo, Herbs

HOT STUFF

GREEK DOG 6
Beef Chili, Shallot, Dijon

SLAW DOG 6
Calabrian Chili Mayo, Pickled Peppers

ROASTED NEW POTATO 12
Bacon Vin., Lardon, Horseraddish

MARSH HEN MILLS GRIT CAKE 11
Smoky Pimento

BLISTERED SHISHITOS 10
Tonnato, Fried Shallot, Basil

GRILLED PIMENTO CHEESE 6
Smoked Cheddar, Pickled Dragons Toes

DUROC PORK CHOP 21
Grainy Mustard, Tarragon, Peaches

DOUGHNUTS

BOSTON CREAM 6
Nutella, Sea Salt

PEACHES & CREAM 6

FLUFFERNUTTER 6
Peanut Butter, Marshmellow Fluff

Peruvian Chicken

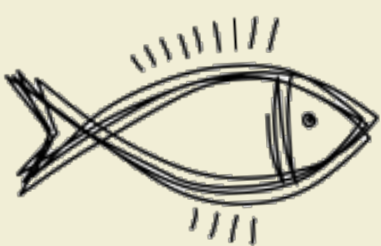
HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca
Served with Cilantro Aioli & Lime

FLANK STEAK

Chimichurri, Shoestring Potatoes
29

WHOLE FISH!



5 Minute Tomato Sauce, Capers, Olives
32