

# Bar GEORGE

1956  
Maybank  
Highway  
Suite E

**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, Pickled Ramp

### DAILY CRUDO 14

Lemon, Broccolini, Dried Shiso

### SHRIMP DIP 16

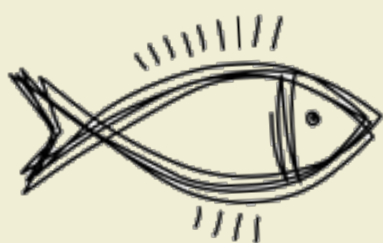
Cucumber, Brandons Bread

## Peruvian Chicken

**HALF OR WHOLE BIRD 16/28**

Rotisserie Roasted with Aji Panca  
Served with Cilantro Aioli & Lime

## WHOLE FISH!



Lemon, Caper, Brown Butter 28

## COLD THINGS

### PEAS & RICE 8

Carolina Gold Rice, Spring Vegetables

### MIXED GREENS SALAD 13

Tzatziki Ranch, Crouton, Heirloom Tomato

### BURNT CABBAGE CAESAR 12

Spring Onion, Chili Crumb

### CHIOGGIA BEET PATE 12

Turnip, Brandon's Bread

### CHILLED BROCCOLINI 10

Tonnato, Fried Onion

### CHICKEN LETTUCE WRAPS 12

Gochujang, Basil

## HOT STUFF

### SALT BAKED POTATO 10

Gruyere Mornay, Chive

### GREEK DOG 6

Beef Chili, Shallot, Dijon

### PIÑA DOG 6

Pineapple, Jalapeño, Cilantro Aioli

## DOUGHNUTS

### BOSTON CREAM 6

Pastry Cream, Sea Salt

### RAINBOW SPRINKLE 6

Strawberry Cream Cheese Frosting

### PANNA COTTA 6

Cinnamon & Sugar