

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

Green Garlic Butter, Chili Crumb

### CRUDO\* 16

Hibiscus, Gala Apple, Jalapeno

### SHRIMP DIP 16

Cucumber, Brandons Bread

## Peruvian Chicken

HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca

Served with Cilantro Aioli & Lime

## FLANK STEAK

Chimichurri, Shoestring Potatoes

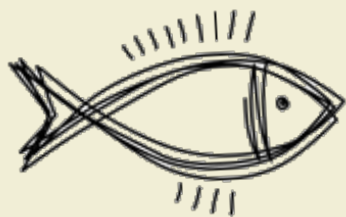
29

## PORK CHOP

Grainy Mustard, Shiitake Conserva

21

## WHOLE FISH!



Summer Vegetable Stufato, Basli Oil

28

## COLD THINGS

### MIXED GREENS SALAD 13

Gorgonzola, Apple, Peanut vin.

### CHARRED ZUCCHINI CAESAR 12

Chili Crumb, Sunsprouts

### CUCUMBER OKONOMIYAKI 10

Sambal Mayo, Sesame, Cabbage

### GRILLED PEPPERS & EGGPLANTS 11

Calabrian Chili, Pecorino

## HOT STUFF

### GREEK DOG 6

Beef Chili, Shallot, Dijon

### SLAW DOG 6

Calabrian Chili Mayo, Pickled Peppers

### ROASTED NEW POTATO 12

Bacon Vinaigrette, Lardon, Horseradish

### MARSH HEN MILLS GRIT CAKE 11

Smoky Pimento

### GRILLED PIMENTO CHEESE 8

Smoked Cheddar, Pickled Dragon Toe Peppers

## DOUGHNUTS

### BOSTON CREAM 6

Nutella, Sea Salt

### FIG NEWTON 6

Cinnamon Sugar

### DULCE DE LECHE 6

Nutella, Sea Salt