

T H E
G E O R G E

BRUNCH PRIX FIXE MENU

CHOOSE TWO COURSES \$55 | CHOOSE THREE \$62



BUBBLE OPTIONS

BRUT GAVA *Caves Naveran, Penedés ES*

BELLINI *Choose Your Flavor - Peach | Mango | Raspberry*

MIMOSA *Choose Your Flavor - Orange | Grapefruit*

JUICE OPTIONS

ORANGE, GRAPEFRUIT

APPLE, PINEAPPLE

GREEN JUICE

BEGINNINGS

CHOOSE ONE

YOGURT PARFAIT *Fruit Compote, Granola, Chia, Cacao Nibs*

MIXED MELON GAZPACHO *Toasted Pistachios, Petite Basil, Sea Salt GF, V*

SALMON CRUDO* *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil GF, LS*

BURRATA *Caramelized Peaches, Arugula, Prosciutto Chips, Saba GF*

SMOKED EGGPLANT TARTINE *Cashew, Pickled Fennel, Seed Spice Mix V*

SHRIMP AQUACHILE *Fresno Pepper, Cucumber, Tortilla Chips*

MAIN EVENT

CHOOSE ONE

PB&J FRENCH TOAST *Peanut Butter, Berry Compote, Meringue, Candied Walnut*

ASPARAGUS BENEDICT *Herbed Hollandaise, Buttered Potatoes*

SALMON LOX BENEDICT *Pimenton Hollandaise, Buttered Potatoes LS*

PRAWNS AND BISCUITS *Pork Sausage Gravy, Sunny Egg, Chive*

CHICKEN AND WAFFLES *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter*

PORK SHANK PAPPARDELLE *Poached Egg, Pecorino, Oregano*

OLYMPIC SMASH BURGER *Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce LS*

SWEET ENDING

CHOOSE ONE

RASPBERRY PASSION FRUIT TART *Fresh Meringue, Raspberry*

CRÈME BRÛLÉE *Berries*



V = Vegan, VE = Vegetarian, GF = Gluten Free, LS = Locally Sourced

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

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T H E
G E O R G E

BRUNCH COCKTAILS & MOCKTAILS

MIMOSA	<i>Orange Juice or Grapefruit Juice, Naveran Brut Cava</i>	10
BELLINI	<i>Choose Your Flavor - Peach Mango Raspberry</i>	10
BLOODY MARY	<i>Vodka, Tomato Juice, Demitri's Mix, Olive, Lime</i>	10
ST. GEORGE	<i>St. Germain, Naveran Brut Cava, Twist</i>	10
CAFE CONNECTION	<i>Cognac, Amaretto, Coffee, Whipped Cream, Cinnamon</i>	10
GEORGE ESPRESSO MARTINI	<i>Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso</i>	22
NON-ALCOHOLIC OPTIONS		
SKY GARDEN	<i>Seedlip Garden, Lime, Grapefruit Juice, Agave</i>	14
TEMPERANCE COLLINS	<i>Seedlip, Pineapple, Cinnamon, Soda</i>	14

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne FR	17 / 85
Brut Champagne Perrier-Jouët	32 / 135
2015 Brut Champagne Veuve Clicquot 'La Grande Dame' FR	42 / 195

WHITE

Assyrtiko Gai'a 'Monograph', Nemea GR	16 / 58
Chardonnay Patz & Hall, Sonoma Coast CA	19 / 70
Chardonnay Louis Merle, Chablis, Burgundy FR	25 / 92
Pinot Gris Kind Stranger, Lawrence Vineyard, Royal Slope WA	17 / 60
Sauvignon Blanc Paul Chrier 'Canaill', Sancerre FR	25 / 115

ROSÉ & SUCH

Rosé Dossier, Weinbau Vineyard, Columbia Valley WA	16 / 55
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RED

Cabernet Sauvignon Andrew Will, Horse H. Hills WA	20 / 80
Cabernet Sauvignon Faust, Napa Valley CA	29 / 110
Nebbiolo Enzo Bartoli, Barolo, Piedmont IT	26 / 104
Pinot Noir Holocene 'Memorialis', Willamette Valley OR	52 / 155
Tempranillo Fitapretta 'Carta', Alentejo PT	16 / 64

BEER

DRAFT

Seapine Citra IPA	9
Fort George City of Dreams Pale Ale	9
Reuben's Pilsner	9
Diamon Knot Brown Ale	9

BOTTLES & CANS

Scuttlebutt Amber Ale	8
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

Bottled Coke Products Coca-Cola, Diet Coke, Sprite	6
Fever Tree Soda Grapefruit, Ginger Ale or Beer, Lemon	6
French Press HC Valentine	14
Fairmont Lot 35 Tea Sustainably Sourced	6
Espresso HC Valentine	5
Latte, Cappucino, Mocha HC Valentine	7