

COCKTAILS

MIMOSA | 5

champagne with orange, pineapple, grapefruit, apple cider, cranberry, or cucumber juice

BELLINI or RASPBELLINI | 6

sparkling wine & white peach or raspberry purée

GEORGE LUBA'S FAVORITE | 7

champagne and strawberries on ice

FRENCH SEVENTY-FIVE | 8

gin, fresh lemon juice, agave, champagne

SPARKLING PALOMA | 8

tequila, fresh grapefruit juice, fresh lime juice, agave, bitters, champagne

GEORGE THE EARL | 8

house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon

CHAMPAGNE POP | 10

champagne and handcrafted popsicle

BLOODY MARY | 8.5

house made mix, pickled veggies & bacon

GEORGE ROSÉ BOWL | 11.5

Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

Iced Tea | 2.5

Soda | 2.5

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Perrier | 3.5

Apple Cider Iced Tea | 4

Lemonade | 3

Arnold Palmer | 3

Milk | 3

Orange, Pineapple, or Grapefruit Juice | 3

Sparkling Mint Lemonade | 5.5

BEVERAGES

Burnt Sugar Latte | 5.75

Spicy Maple Chai | 5.5

Bouquet Latte | 6.95

Toasted Coconut Iced Latte | 5.5

Iced Honey Latte | 5

Single Origin Cold Brew | 4.5

Chai Latte | 3.5

Macchiato | 3

Mocha | 4.5

Espresso | 2.75

Latte | 4

Americano | 2.75

Cappuccino | 3.5

Drip Coffee | 2.75

Gibraltar | 3.5

Hot Tea Selection | 3.5

+ Caramel 0.5 + Chocolate 0.5 + Vanilla 0.5

HAND-CRAFTED CAFFEINE

+ Croissant | 3.25

+ Almond Croissant | 3.85

+ Chocolate Croissant | 3.85

STARTERS

HOUSE MADE GRANOLA + YOGURT | 7.5

almonds, walnuts, pecans, pumpkin and sunflower seeds, coconut, dried currants, apricots, golden raisins and cranberries with vanilla bean honey yogurt

FRESH BERRIES | 5

OATMEAL WITH FRESH BERRIES, WALNUTS, HONEY + BROWN SUGAR | 6.95

PEAR GORGONZOLA ROSEMARY TART | 8

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

SIGNATURE OMELETTES

served with roasted herb potatoes or side salad with parmesan truffle potatoes | 2

TRUFFLE MUSHROOM OMELETTE | 10.5

exotic mushroom mix, parmesan cheese, scallions & truffle olive oil

AMERICAN RIVIERA OMELETTE | 10.5

andouille sausage, red bell peppers, potatoes & smoked cheddar cheese

COASTAL OMELETTE | 13.5

crab, shrimp, tomatoes, scallions, gruyère cheese, topped with avocado cilantro lime jalapeño sauce & fresh pico de gallo

GARDEN OMELETTE | 10.5

grilled asparagus, spinach, red bell peppers, mushrooms, onions & goat cheese

HAM AND CHEESE OMELETTE | 9.5

rosemary ham and cheddar cheese

+ side of thick cut bacon | 3.5 + side of rosemary ham | 3.5

+ side of honey maple cayenne sausage | 3.75

EGGS

served with artisan toast or biscuit + cheese grits or roasted herb potatoes with parmesan truffle potatoes | 2

2 EGGS ANY STYLE | 6.95

CHOICE OF MEAT | 1.5

ham, sausage or bacon



GEORGE HASH | 11

roasted herb potatoes, sausage, parmesan cheese, sautéed red bell peppers, mushroom & onions, chives, roasted red bell pepper aioli, avocado cilantro lime jalapeño sauce + egg | 1.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. { Extra dressings and sauces are 25c each. }

CLASSICS

CLASSIC EGGS BENEDICT | 12.5

parisian rosemary ham, spinach, chive cayenne hollandaise, artisan toast, served with herb potatoes

SMOKED SALMON POACHED EGGS | 12.5

smoked salmon, cucumbers, capers, dill, scallions, cream cheese, artisan toast, served with herb potatoes

SAVORY BREAD PUDDING BENEDICT | 15

biscuit & baguette bread pudding made with bacon, leeks, thyme, gruyère cheese, poached eggs, chive cayenne hollandaise served with herb potatoes

STEAK + EGGS | 17.95

8oz. grilled ribeye, eggs any style, herb potatoes and mixed green salad

VERY BERRY FRENCH TOAST | 14

artisan challah bread stuffed with vanilla bean & brown sugar mascarpone, topped with raspberry and blueberry sauce, house-made caramel, fresh whipped cream and berries

AVOCADO TARTINE | 10

avocado, tomatoes, radishes, pine nuts, scallions, cilantro & olive oil, served with herb potatoes or mixed green salad

QUICHE | 12.5

parisian ham, bacon, and sharp cheddar in a puff pastry shell, herb potatoes and mixed green salad

BUILD YOUR OWN OMELETTE

served with artisan toast or biscuit + cheese grits or roasted herb potatoes with parmesan truffle potatoes | 2

PLAIN | 6.95

CHOICE OF MEAT | 1.5

ham, sausage or bacon

CHOICE OF CHEESE | 1

cheddar, mozzarella, swiss

CHOICE OF VEGETABLE | .75

mushroom, red bell pepper, grilled onions, spinach, asparagus

SANDWICHES

served with roasted herb potatoes or side salad with parmesan truffle potatoes | 2

CROISSANT SANDWICH | 11

toasted croissant, thick cut bacon, cheddar cheese & scrambled eggs

BISCUIT SLIDERS | 8.5

two freshly baked biscuits, bacon, eggs, and cheese

GL BLT | 10

thick cut bacon, lettuce, tomato, and roasted garlic bacon aioli on whole wheat toast + avocado | 1.5 + egg | 1.5