

# Lunch

Burnt Sugar Latte | 5.75  
 Turmeric Ginger 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

## COCKTAILS

**MIMOSA | 5**  
 champagne with orange, pineapple, grapefruit, apple cider, or cranberry juice

**BELLINI or RASPBELLINI | 6**  
 sparkling wine & white peach or raspberry purée

**LUBA'S FAVORITE | 7**  
 champagne and strawberries on ice

*G* **LAVENDER MOJITO | 10**  
 Flor de Caña rum, mint simple syrup, lavender bitters, house juiced lime, topped with butterfly pea flower tea

**STRAWBERRY POBLANO MARGARITA | 10**  
 tequila, ancho verde, strawberries, house juiced lime, simple syrup

**WATERMELON MINT MIMOSA | 7**

*G* **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

*G* **ROSÉ BOWL | 11.5**  
 Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

## GEORGE BISTRO + BAR

Monday-Friday 10:30am-3pm  
 GeorgeBistroAndBar.com

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

## SHARING PLATES

**PEAR GORGONZOLA ROSEMARY TART | 9**  
 flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

**BEEF CARPACCIO\* | 8**  
 thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic

**AVOCADO TARTINE | 10**  
 whole wheat toast, avocado, tomatoes, radishes, pine nuts, scallions, cilantro, & olive oil served with mixed green salad or fries + blackened shrimp | 4.5

**CHEESE BOARD | 12**  
 assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8

*G* **GEORGE FRIES | 12**  
 hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

**BACON MAC + CHEESE | 10**  
 orecchiette pasta with sharp cheddar, mozzarella, bacon, and panko crust

**CRISPY ARTICHOKEs | 8**  
 crispy artichoke hearts, shaved parmesan, dill jalapeño sauce

*G* **MINI CRAB CAKES | 13**  
 lump crab cakes, chipotle aioli, arugula, lemon

**WHIPPED RICOTTA DIP | 9**  
 whipped ricotta, English peas, thyme, mint, honey, toasted artisan bread

## SANDWICHES

served with hand cut rosemary sea salt fries or side salad with parmesan truffle fries | 2

**STEAK SANDWICH ON CIABATTA | 13.95**  
 8oz. ribeye, shiitake mushrooms, caramelized onions, gruyère cheese, horseradish cayenne mayo

*G* **BONITA'S LOBSTER ROLL | 19**  
 Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5

**CRISPY CHICKEN ON BRIOCHE | 11**  
 chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli

**GRILLED CHICKEN ON CIABATTA | 11**  
 grilled chicken breast, bacon, mozzarella, tomato, cucumber, arugula, basil mayo

**GRILLED SHRIMP & SAFFRON AIOLI BLT | 15**  
 grilled tiger shrimp, thick cut bacon, arugula, tomato, saffron aioli on ciabatta

*G* **LOCAL FISH SANDWICH | 12**  
 grilled or blackened local fish with tri-colored slaw, cucumber, tomato, roasted garlic bacon aioli

**GL BURGER ON BRIOCHE | 12.5**  
 100% angus beef patty, arugula, heirloom tomato, pickled red onion, sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75 + 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 25¢ each. }

## ENTRÉES

**QUICHE | 14.5**  
 parisian ham, bacon, and sharp cheddar in a puff pastry shell, served with rosemary sea salt fries & mixed green salad

*G* **SHRIMP & GRITS | 15.95**  
 parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil

**MUSSELS AND FRIES | 16**  
 Prince Edward Island mussels, celery, grape tomatoes, jalapeño, parsley with white wine dijon mustard broth served with rosemary sea salt fries

**GRILLED CHICKEN PAILLARD | 16**  
 thinly pounded chicken breast, arugula, spinach, kumato tomatoes, fennel, red bell peppers, scallions, toasted sliced almonds, signature lemon dressing

*G* **SEASONAL VEGETABLES | 18**  
 sautéed kale with garlic, marcona almonds & dried cranberries, mushrooms, asparagus, crispy artichoke hearts, baby zucchini, fennel, snow peas, English green peas, 18-year balsamic and arbequina olive oil

+ grilled chicken | 4.5      + crispy chicken | 4.5      + salmon | 5  
 + shrimp | 4.5      + blackened shrimp | 4.5      + ribeye steak | 10

## SALADS

**SUMMER PEACH SALAD | 13**  
 local florida peaches, heirloom tomatoes, spinach, endives, scallions, dolce gorgonzola, maple curry cayenne candied pecans, fresh basil, 18-year aged balsamic

**KALE CAESAR | 10**  
 kale, tomatoes, cucumbers, radishes, aged parmesan, artisan toast, tossed in our signature caesar dressing

**ROASTED BEET | 9**  
 greens, roasted beets, green apples, scallions, walnuts, fried goat cheese, 18-year aged balsamic dressing

**KALE & QUINOA | 11**  
 kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut mustard olive oil dressing

**AVOCADO POWER BOWL | 15**  
 kale, tricolor quinoa, avocado, black beans, hard-boiled egg, red bell pepper, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing

*G* **WILD BLACKBERRY FIELDS SALAD | 15**  
 blackberries, arcadian mixed greens, radicchio, scallions, goat cheese, walnuts, pickled onions, lemon dressing, blackberry gastrique

+ grilled chicken | 4.5      + crispy chicken | 4.5      + salmon | 5  
 + shrimp | 4.5      + blackened shrimp | 4.5      + ribeye steak | 10

*G* **CHICKEN SALAD | 10.5**  
 chicken salad, cranberries, walnuts & celery, served over mixed greens, cucumbers, and tomatoes with artisan toast

**CRAB & SHRIMP LOUIE | 16.5**  
 crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

**GRILLED CHICKEN COBB | 14**  
 grilled chicken, mixed greens, tomatoes, scallions, gorgonzola cheese, bacon, hard-boiled egg, avocado, lemon dressing

**GRILLED SEAFOOD SALAD | 15**  
 grilled salmon & shrimp, arugula, grape tomatoes, scallions, fennel, celery, orange segments, avocado, dill, cilantro, blood orange citrus dressing

## SIDES

Sautéed Spinach | 5  
 Sautéed Exotic Mushrooms | 6

Sautéed Kale with Garlic, Marcona Almonds, & Dried Cranberries | 8

Grilled Asparagus | 7  
 Truffle Parmesan Rosemary Fries | 7

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