

# BRUNCH

Black Friday • 9-3

# GEORGE

BISTRO + BAR

GeorgeBistroAndBar.com

@GeorgeArtisan

## SEASONAL COCKTAILS

### LUBA'S FAVORITE • 8

Champagne + strawberries on ice

### BELLINI OR RASPBELLINI • 8

sparkling wine + white peach or raspberry purée

### SPICED CHERRY MULE • 10

Vodka, Allspice Dram, cherry, cinnamon simple, lime, Q Ginger Beer

### BLOODY MARY • 10

vodka, house made mix, pickled veggies + bacon

### SAGE IT AIN'T SO • 11

Sage infused Damrak gin, guava, lemon, topped with sparkling wine

### SPICED PEAR MARGARITA • 13

Tequila, St. George Spiced Pear liquor, pear, cinnamon simple, lime

### GET FIGGY WIT IT • 12

Redwood Empire Pipe Dream bourbon, fig preserves, cinnamon, lemon

### APPLE CIDER MIMOSA • 8

### ❄️ POMEGRANATE SPRITZ • 12

Aperitivo Cappelletti, pomegranate juice, spicy kumquat-almond syrup, prosecco

### FIGGY-TINI • 13

6 O'Clock Damson Plum gin, fig preserves, red wine-honey syrup, lemon, black walnut bitters, Kubler Absinthe

### OUT OF MY PUMPKIN MIND • 12

Old St. Pete spiced rum, pumpkin, orgeat, lime

### BURNT FASHIONED • 13

Old Forester Bourbon, burnt sugar, Angostura bitters, orange bitters, rosemary smoke rinse

## APPETIZERS

### CHEESE BOARD • 17

featuring three gourmet cheeses, toasted artisan bread, drunken mustard, pepper jelly, lavender honey, fresh berries, a selection of nuts, and olives + charcuterie • 10

### ❄️ FIG + PEAR RICOTTA • 10

whipped lemon ricotta, poached pears, white Turkish figs, spiced pumpkin seeds, thyme, and honey, served with toasted artisan bread

### 🍷 GEORGE FRIES • 15

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with curry ketchup, basil aioli, roasted red bell pepper aioli

### MINI CRAB CAKES • 15

lump crab cakes, chipotle aioli, lemon

### 🍷 PEAR GORGONZOLA ROSEMARY TART • 10

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

### CRISPY ARTICHOKEs • 10

crispy artichoke hearts, shaved parmesan, dill jalapeño sauce

### KALE CAESAR • 9

kale, romaine, shaved parmesan cheese, croutons, Caesar dressing

### HEIRLOOM TOMATO + BURRATA • 15

burrata, yellow + red tomatoes, 18-year aged balsamic, basil oil, toasted artisan bread

### 🍷 BEEF CARPACCIO\* • 17

thinly sliced filet mignon, shaved parmesan, arugula, pickled onions, watermelon radishes, tomatoes, scallions, white truffle horseradish aioli, 18-year aged balsamic

## SALADS

add

+ chicken • 6 + shrimp • 6 + salmon • 7  
(grilled or blackened)

### ❄️ ROASTED BEET SALAD • 15

Arcadian mixed greens and arugula, roasted beets, scallions, watermelon radishes, pickled onions, green apples, walnuts, goat cheese crumble, 18-year aged balsamic dressing

### ❄️ HARVEST SALAD • 15

roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

### AVOCADO POWER BOWL • 17

kale, tricolor quinoa, avocado, black beans, red bell peppers, hard boiled egg, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing

## ENTRÉES

### QUICHE • 18

parisian ham, bacon, and sharp cheddar in a puff pastry shell served with berry melon salad, along with a choice of mixed greens salad, grits, or hand cut rosemary sea salt fries

### VERY BERRY FRENCH TOAST • 17

artisan challah bread with berry mascarpone, topped with raspberry and blueberry compote, house-made caramel and berries

### 🦞 LOBSTER BENEDICT\* • 27

butter poached lobster, poached eggs, English muffin, tarragon hollandaise, served with berry melon salad along with a choice of mixed greens salad, grits, or hand cut rosemary sea salt fries

### ❄️ SHORT RIBS + MUSHROOM RAVIOLI • 36

72-hour braised short ribs, wild mushroom parmesan ravioli, wild mushrooms, demi-glace, cream sauce, chives

### SHRIMP + GRITS • 22

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil + poached egg\* • 1.5

### 🍷 SAVORY BREAD PUDDING BENEDICT\* • 19

biscuit + baguette bread pudding made with bacon, leeks, thyme, gruyère cheese, poached eggs, chive cayenne hollandaise

### ❄️ LOCAL GROUPER • 36

seared local grouper, brown butter roasted spaghetti squash, honey lavender glazed tricolor carrots, corn + leek emulsion, parsley oil

### STEAK + EGGS • 28

8oz Certified Angus Beef eye of the ribeye, 2 eggs any style, served with hand cut rosemary sea salt fries, mixed greens salad, and Chef George's chimichurri sauce and herbed butter

### ❄️ SEASONAL VEGETABLES • 22

sautéed kale with garlic, marcona almonds + dried cranberries, mushrooms, asparagus, crispy artichoke hearts, tricolor carrots, roasted butternut squash, 18-year balsamic and arbequina olive oil

add

+ chicken • 6 + shrimp • 6 + salmon • 7  
(grilled or blackened)

## SANDWICHES

served with hand cut rosemary sea salt fries or mixed greens side salad + parmesan truffle fries • 2.5

### BONITA'S LOBSTER ROLL • 22


Maine lobster, basil aioli, cucumber, micro greens, lettuce

### ❄️ WAGYU BRUNCH BURGER • 23

7oz wagyu burger patty on brioche bun, cheddar cheese, one egg any style, lettuce, tomato, pickled onion, and garlic bacon aioli, served with hand cut rosemary sea salt fries or mixed greens salad + bacon • 1.5


## HAND-CRAFTED CAFFEINE

Macaron Latte • 6.95

 Hazelnut Matcha Latte • 6.95

 Salted Caramel Rosemary Latte • 6.95

Bananas Foster Latte • 6.95

 Sweater Weather Latte • 6.95  
Butterscotch + Cardamom

Toasted Coconut Iced Latte • 6.95

 Spicy Maple Chai Latte • 6.95

Cold Brew • 4.5

## CLASSIC COCKTAILS

### APEROL SPRITZ • 10

Aperol, prosecco, soda, orange slices

### NEGRONI • 13

Campari, Benham's Gin, Carpano Antica, orange

### PAPER PLANE • 12

Amaro Nonino, Aperol, Redwood Empire Emerald Giant Rye, lemon juice

### SAZERAC • 13

Redwood Empire Emerald Giant Rye, simple, Peychaud's bitters, Angostura bitters, and absinthe rinse

### MANHATTAN • 13

1776 Rye, Cocchi Torino, Angostura bitters

## BEER

30A Beach Blonde Ale • 6

Abita Amber • 6

Dr. Juice IPA • 7

Elysian Space Dust IPA • 7

Funky Buddha Floridian Hefeweizen • 6

Lazy Magnolia Southern Pecan Brown Ale • 6

New Holland Dragon's Milk White Stout • 7

Victory Golden Monkey • 6

Stella Artois • 6

Michelob Ultra • 5

Miller Lite • 5

## WINE BY THE GLASS

**Prosecco** • Contempo, Italy 9/38

 **Crémant Brut** • Pierre Sparr, France 12/45

**Sparkling** • Avive Grapefruit, France 8/32

**Sparkling Rosé** • Charles De Fère, France 9/38

**Rosé** • Chateau de Campuget 2020, France 10/38

**Moscato** • Corvo 2020, Italy 10/35

**Pinot Grigio** • Nobilissima 2020, Italy 8/32

 **Soave** • Pieropan Classico 2021, Italy 12/42

**Sauvignon Blanc** • Petit Bourgeois 2021, France 12/45

 **Grüner Veltliner** • Fred Loimer "Lois" 2020, Austria 12/45

**Chardonnay** • Raeburn Russian River 2020, California 12/45

**Pinot Noir** • Juggernaut Russian River 2019, California 13/48

**Cabernet Sauvignon** • Slingshot 2019, California 12/45

 **Super Tuscan** • San Polo Rubio 2020, Italy 12/45

**Red Blend** • Marietta Cellars Old Vine, Lot 72, California 12/45

**Côtes du Rhône** • La Jassine 2020, France 12/45

## WINE BY THE BOTTLE


### • SPARKLING •

Jansz Premium Cuvée, Tasmania 45

Veuve Clicquot Yellow Label Brut, 375ml, France 48

Besserat de Bellefon Grande Tradition Brut, France 52

Piper-Heidsieck Champagne Cuvée Brut, France 58

 Charles Le Bel "Inspiration 1818" Brut, France 58

### • SPARKLING ROSÉ •

 Lucien Albrecht Crémant d'Alsace Brut Rosé, France 42

Juvé & Camps Cava Brut Rosé, Spain 45

Drappier Rosé de Saignée Brut, France 82

### • WHITE •

Matthias et Emile Roblin Origine Sancerre, 2019 France 48

Occam's Razor Pinot Gris, 2020 Columbia Valley 45

Dijon Clone Chardonnay Willamette Valley Vineyards, 2019 Willamette Valley, Oregon 55

Dr. Loosen "Red Slate" Riesling, 2020 Germany 37

Paco & Lola Albarino, 2020 Spain 45

 Domaine Weinbach Pinot Blanc, 2019 France 56

Domaine Laroche Chablis, 2020 France 82

### • ROSÉ •

Figüère Méditerranée, 2020 France 38

### • RED •

L'Ecole Merlot, 2017 Washington 52

The Insider Pinot Noir, 2018 Sonoma Coast 45

Elk Cove Willamette Pinot Noir, 2020 Willamette Valley, Oregon 55

MacPhail "The Flyer" Pinot Noir, 2018 Sonoma County 55

Casa Silva Carmenere, 2019 Chile 42

 E. Guigal Gigondas, 2018 France 58

Amalaya Malbec Blend, 2020 Argentina 42

 Orin Swift Abstract Red Blend, 2020 California 55

Bodega Atalaya "Alaya Tierra," 2019 Spain 58

 Capanna Brunello di Montalcino, 2016 Italy 87

Ancient Peaks Paso Robles Cabernet Sauvignon, 2019 California 45

Swanson Cabernet Sauvignon, 2018 California 52

Guarachi Cabernet Sauvignon, 2017 Napa Valley 98

 Penfolds Bin 28 Kalimna Shiraz, 2019 South Australia 45

Stark-Condé Stellenbosch Syrah, 2017 South Africa 48

## BEVERAGES

Iced Tea • 3

Lemonade • 3.5

Apple Cider Iced Tea • 4.5

Arnold Palmer • 3.5

Soda • 3

Coke, Diet Coke, Sprite, Dr. Pepper

 Spiced Pumpkin Iced Tea • 6.95

Perrier • 5

Milk • 3

Drip Coffee • 3

Hot Tea Selection • 4