

T H E
G E O R G E

LIGHT START

HOUSE MADE PASTRIES 6/EA
Chef's Selection

YOGURT & BERRIES 15
Yogurt, Macerated Berries, Granola, Honey, Mint

STEEL CUT OATMEAL 15
Seasonal Berries, Toasted Coconut, Flax Seeds

SALMON LOX 22
*House Cured Lox, Tomato, Crispy Bagel, Everything Salt**

AVOCADO TOAST 18
*Sourdough, Sunny Side Egg, Tomato, Nuts and Seeds**
Add Salmon Lox 9*

PEANUT BUTTER MOCHA
PROTEIN SMOOTHIE BOWL 14
Banana, Yogurt, Crushed Cocoa Nibs
Chocolate, Pecans, Chia Seeds, Sea Salt

MAINS

CLASSIC FRENCH OMELET 17
Fines Herbes, Comté Cheese, Herbed Breakfast Potatoes
Add Jambon 5

OLYMPIC BREAKFAST 22
Eggs Any Style, Herbed Breakfast Potatoes, Bacon
Choice of Sausage (Pork or Chicken Apple Sausage)
*Choice of Toast (Wheat, Sourdough, English Muffin)**

PANCAKES 17
Seasonal Fruit, Maple Syrup

S'MORES FRENCH TOAST 18
Marshmallow, Fudge, Crushed Graham Cracker

CHICKEN AND WAFFLES 21
Crispy Chicken Thigh, Herbed Waffle
Spicy Syrup, Smoked Butter

THE GEORGE MONTECRISTO 28
Duck Confit, Berry Compote
Smoked Scamorza, Béchamel

VEGAN TARTINE 19
Turmeric Scrambled Tofu, Cherry Tomatoes
Roasted Mushrooms, Multi-grain Bread

EGGS BENEDICT

THE CLASSIC 22
Jambon, Hollandaise, English Muffin
Breakfast Potatoes

CHARLOTTE 26
Smoked Salmon, Spinach, Dill Hollandaise
English Muffin, Breakfast Potatoes

DUNGENESS CRAB 56
Dungeness Crab, Hollandaise
English Muffin, Breakfast Potatoes, Mixed Greens

LOBSTER 54
Lobster Tail, Thermidor Hollandaise
English Muffin, Breakfast Potatoes, Mixed Greens

CHICORIES AND CRAB 24
Dungeness Crab, Watercress
Citrus, Fennel Vinaigrette

MUSSELS AND CLAMS 22
Seapine IPA Steamed Mussels, Chorizo, Fries

PRAWNS AND GRITS 26
Charred Tiger Prawns, Braised Pepper Broth
Cherry Tomatoes, Fennel

OLYMPIC SMASH BURGER 25
Beecher's Cheese, Bacon Jalapeño Jam
Tomato, Lettuce, Onion, Secret Sauce

STEAK AND EGGS 52
8 oz Bistro Cut, Herbed Breakfast Potatoes
*Sunny Side Eggs, Bone Marrow Butter**

SIDES

BREAKFAST MEAT 6
Bacon, Pork Sausage, or Chicken Apple Sausage

TOAST OR BAGEL 5 / 7

HERBED BREAKFAST POTATOES 6

FRUIT PLATE 11

BOWL OF BERRIES 15

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

A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.

A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.

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T H E
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COCKTAILS

THE FRENCH ROSE *Grey Goose, Brut Rosè, Bada Bing Cherry, Lemon* 18

BIRD MAIL *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18

LA HACIENDA *Patron Silver Tequila, Martini Fiero Orange Vermouth, Lemongrass, Strawberry Kombucha* 20

FARMER'S COBBLER *Farmer's Gin, Cascadia Bitter Liqueur, Manzanilla Sherry, Cinnamon, Apple Cider* 18

ARBITRAGE *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 20

APERITIVO HOUR *Italicus Bergamot Liqueur, Cherry Blossom Vermouth, Verjus, Cucumber Soda* 17

CROWN FIZZ *Wheatley Vodka, Peach, Greek Yoghurt, Vanilla, Champagne, Nutmeg* 22

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedès ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	17 / 85
NV Champagne Baron-Fuenté, FR	28 / 140
NV Brut Rosé Billecart-Salmon Cuvee Louis, FR	42/210

WHITE

Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	15 / 52
Pinot Gris Iris Vineyards, Willamette Valley OR	16 / 64
Sauvignon Blanc, Langlois-Chateau, Sancerre FR	25 / 92
Chardonnay House of Brown, CA	15 / 60
Chablis Premier Cru Louis Merle, Burgundy FR	25 / 92
Riesling Rolly Gassmann, Alsace FR	18 / 72

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR	15 / 52
S/C Viognier Dionysic "Peach Skin," Willamette Valley OR	18 / 72

RED

Gamay Noir Maison L'Envoye, Fleurie FR	14 / 56
Malbec Susana Balbo Signature, Mendoza AR	15 / 60
Syrah Kerloo Cellars, Columbia Valley WA	16 / 64
Pinot Noir, Cristom Mt. Jefferson Cuvée, Willamette Valley OR	25 / 92
Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA	26 / 104
Barolo Enzo Bartoli, Piedmont IT	26 / 104
Blend D2 by DeLille Cellars, Columbia Valley WA	22 / 88

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

pFriem Hazy IPA	7
Scuttlebutt Amber Ale	7
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda	14
Bottled Coke Products Coca Cola, Diet Coke, Sprite	6
Local Dry Soda Cucumber, Blood Orange	6
French Press HC Valentine	14
Hot Tea Lot 55	6
Espresso HC Valentine	5
Latte, Cappucino, Mocha HC Valentine	7