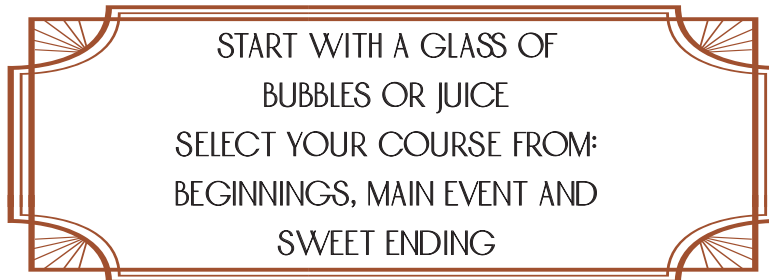


T H E  
G E O R G E

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**

**"HOUSEMADE GREEN JUICE"**

BEGINNINGS

CHOOSE ONE

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

**BUTTERNUT SQUASH BISQUE** *Golden Raisin Gremolata, Sage Beurre Noisette*

**SALMON LOX CARPACCIO** *Caperberries, Dill, Lemon Oil, Pickled Red Onion, Sieved Eggs*

**MUSHROOM TARTINE** *Herb Ricotta, Bottarga, Frisée*

**BURRATA SALAD** *Roasted Beets, Sherry, Hazelnut, Aged Pomegranate Molasses*

**SHRIMP AGUACHILE** *Cucumber, Pickled Fresno Pepper, Tortilla Chips*

MAIN EVENT

CHOOSE ONE

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

**SWEET POTATO BENEDICT** *Sauteéd Spinach, Hollandaise, Breakfast Potatoes*

**CRAB BENEDICT** *Dungeness Crab, Pimenton Hollandaise, Breakfast Potatoes*

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

**CHICKEN-FRIED STEAK** *Creamy Polenta, Broccolini, Mustard Sauce, Hot Honey*

**GEORGE CARBONARA** *Linguini, Guanciale, Cured Egg Yolk, Salmon Roe*

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


SWEET ENDING

CHOOSE ONE

**PUMPKIN SPICED LATTE CAKE** *Caramel Sauce, Maple Pecan Crunch*

**WHITE CHOCOLATE PASSIONFRUIT TART** *Raspberry Coulis, Meringue*

**CAP'N CRUNCH CRÈME BRÛLÉE** *Caramelized Cereal*

 \*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

<b>MIMOSA</b>	<i>Orange Juice or Grapefruit Juice, Naveran Brut Cava</i>	<b>10</b>
<b>BELLINI</b>	<i>Choose Your Flavor - Peach   Mango   Raspberry</i>	<b>10</b>
<b>BLOODY MARY</b>	<i>Vodka, Tomato Juice, Demitri's Mix, Olive, Lime</i>	<b>10</b>
<b>ST. GEORGE</b>	<i>St. Germain, Naveran Brut Cava, Twist</i>	<b>10</b>
<b>CAFE CONNECTION</b>	<i>Cognac, Amaretto, Coffee, Whipped Cream, Cinnamon</i>	<b>10</b>
<b>PUMPKIN SPICED ESPRESSO MARTINI</b>	<i>Wheatly Vodka, Kahlua, Spice Blend, Espresso, Cacao</i>	<b>22</b>
<b>NON-ALCOHOLIC OPTIONS</b>		
<b>SKY GARDEN</b>	<i>Seedlip Garden, Lime, Grapefruit Juice, Agave</i>	<b>10</b>
<b>TEMPERANCE COLLINS</b>	<i>Seedlip, Pineapple, Cinnamon, Soda</i>	<b>10</b>
<b>PAPILLON SPRITZ</b>	<i>Vanilla Soda, Pea Flower Tea, Lemon</i>	<b>10</b>

WINE BY THE GLASS

**SPARKLING**

Brut Cava Caves Naveran, Penedés ES	<b>14 / 70</b>
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	<b>17 / 85</b>
2005 Brut Champagne Baron-Fuenté, FR	<b>28 / 140</b>
2015 Veuve Clicquot 'La Grande Dame'	<b>48 / 240</b>

**WHITE**

Chardonnay J-M Brocard Chablis 1er Cru, Burgundy FR	<b>23 / 92</b>
Chardonnay Stags' Leap, Napa Valley, CA	<b>21 / 84</b>
Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	<b>13 / 52</b>
Pinot Gris Iris Vineyards, Willamette Valley OR	<b>16 / 64</b>
Riesling Rolly Gassmann, Alsace FR	<b>18 / 72</b>
Sauvignon Blanc Langlois-Chateau, Sancerre FR	<b>23 / 92</b>

**ROSÉ & SUCH**

Rosé Chateau Routas, Provence FR	<b>13 / 52</b>
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**RED**

Blend D2 by DeLille Cellars, Columbia Valley WA	<b>22 / 88</b>
Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA	<b>26 / 104</b>
GSM Latta Wines, Columbia Valley WA	<b>17 / 68</b>
Malbec Susana Balbo Signature, Mendoza AR	<b>15 / 60</b>
Nebbiolo Barolo Enzo Bartoli, Piedmont IT	<b>26 / 104</b>
Pinot Noir Cristom Mt. Jefferson Cuvée, Willamette Valley OR	<b>23 / 92</b>
Syrah Kerloo Cellars, Columbia Valley WA	<b>16 / 64</b>

BEER

**DRAFT**

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

**BOTTLES & CANS**

pFriem Hazy IPA	<b>8</b>
Scuttlebutt Amber Ale	<b>8</b>
Avery El Gose Sour Session Ale	<b>9</b>

**CIDER**

Aval Cidre Artisanal, Brittany FR	<b>12</b>
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SANS ALCOHOL

Bottled Coke Products Coca-Cola, Diet Coke, Sprite	<b>6</b>
Local Dry Soda Vanilla, Lavender, Blood Orange	<b>6</b>
French Press HC Valentine	<b>14</b>
Hot Tea Lot 55	<b>6</b>
Espresso HC Valentine	<b>5</b>
Latte, Cappucino, Mocha HC Valentine	<b>7</b>