

Bar

GEORGE

1956
Maybank
Highway
Suite E

KITCHEN HOURS
TUESDAY THRU SUNDAY
5P-11P

RAW BAR

OYSTERS*

SINGLE 3
DOZEN 33

w/ Yuzu-Jalapeño Mignonette & Roasted Tomatillo

BROILED OYSTERS* (5) 16

Ramp Butter, Chili Crumb

CRUDO* 16

Hibiscus, Apple, Jalapeno

Peruvian Chicken

HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca
Served with Cilantro Aioli & Lime

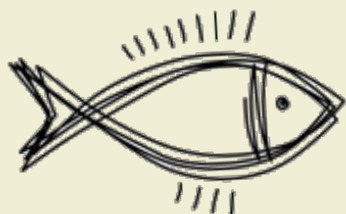
FLANK STEAK

Chimichurri, Shoestring Potatoes
29

PORK CHOP

Mojo Amarillo, Roasted Onion, Pickled
Celery
21

FISH FILLET!



Panang Curry, Sweet Potato, Lime
28

COLD THINGS

MIXED GREENS SALAD 13

Poblano Buttermilk Dressing, Cotija, Radish

CABBAGE CAESAR 12

Chili Crumb

CELERY SALAD 12

Bleu Cheese Dressing, Buffalo Crouton

SHRIMP DIP 16

Cucumber, Brandons Bread

HOT STUFF

GREEK DOG 6

Beef Chili, Shallot, Dijon

SEOUL DOG 6

Ssamjang Mayo, Kimchi, Sesame

SWEET POTATO GRATIN 12

Gruyere, Lemon Rosemary Vin.

MARSH HEN MILLS GRIT CAKE 11

Smoky Pimento

DASHI BRAISED GREENS 10

Sea Island Red Peas, Furikake

CHARRED CAULIFLOWER 10

'Nduja Butter, Garlic Ricotta

CHICKEN POT PIE 20

DOUGHNUTS

DULCE DE LECHE 6

Nutella, Sea Salt

BOSTON CREAM 6

Sea Salt, Pastry Cream

MEXICAN HOT CHOCOLATE 6

Cinnamon Sugar Doughnut
Add Rum 6