

STARTERS

Tuna Tartare Tostada	17
Persian cucumber, Sriracha aioli, ponzu, sunflower seed	
Shishito Peppers	12
lime, coriander, Cotija	
Crispy Smoked Duck “Drummettes”	3 for 16
spiced yogurt, sherry glaze	
Patatas Bravas	13
fingerlings, chorizo, pimento crema	
Red Oil Dumplings	14
shrimp & pork, negi scallion, szechuan yuzu	
Shrimp Cocktail	4 for 18
gochujang cocktail sauce, lemon, old bay	
French Onion Soup	11
Atticus sourdough, gruyere	
Andouille Sausage	18
puff pastry, goat cheese, cranberry, pistachios	
Kale Caesar	12
crispy garbanzo beans, parmesan cheese	
Poached Quince Salad	13
seasonal greens, goat cheese, marcona almonds, muscatel vinaigrette	



ENTREES

Braised Short Rib	38
Japanese sweet potato, Thumbelina carrots, Armagnac jus	
Striped Sea Bass Brodetto	36
mussels, shrimp, crostini	
Crispy Skin Chicken	29
peas, oyster mushrooms, carrot, walnuts	
Salmon	29
parmesan polenta, asparagus, lemon, aleppo pepper	
High George Burger	22
double smash patty, cheddar, charred tomato aioli, pickled red onions, pickles, brioche bun, fries	
Rigatoni Bolognese	23
house rigatoni, whipped ricotta	
Short Rib Tagliatelle	28
brussel sprouts, fall mushrooms, mascarpone, green onion gremolata	
Delicata Squash	22
autumn quinoa, beet, dehydrated apple	

SIDES

8

Fries

malt aiolo

Autumn Quinoa

brussel sprouts, fennel

Brussel Sprouts

fig marmalade, Aleppo