

OYSTERS

	<i>each</i>	<i>½ dozen</i>
MURDER POINT / Bayou La Batre, AL	\$3.50	\$21.00
POINT AUX PINS / Grand Bay, AL	\$3.75	\$22.50
SWEET JESUS / Hollywood, MD	\$3.50	\$21.00
CALM COVES / Hood Canal, WA	\$3.50	\$21.00
CHURCH POINT / Hammersley Inlet, WA	\$3.75	\$22.50
BARRON POINT / Skookum, WA	\$4.00	\$24.00
CHICO BAY / Dyes Inlet, WA	\$4.25	\$27.00

Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon

PLATES *from the RAW BAR*

G BONE / oyster on the half shell, served with old dominick vodka, cocktail & hot sauce.....	\$9
SMOKED FISH DIP / tuna, garlic aioli, squid ink cracker, pimento espelette.....	\$12
GRILLED OYSTERS / spinach, parmesan, chili garlic butter, meyer lemon.....	\$16



PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
BRUSSELS SPROUTS / hazelnuts, apple, pecorino, panna gratta.....	\$13
MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$10
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$12
PARSNIPS / abalone mushroom, rosemary, mascarpone, satsuma.....	\$14
TUNA / calabrian vinaigrette, kale, chives, fried garlic.....	\$19
MUSSELS / leek, celery, vermouth, cream, chili oil, fries.....	\$16
BROCCOLINI / black garlic vinaigrette, pancetta, meyer lemon	\$14
BEETS / smoked yogurt, dill, apple, brown butter, coriander.....	\$15
CHICKEN / butterball potatoes, kale, brown butter, kohlrabi chow-chow.....	\$16
SWEET POTATO / chorizo, meyer lemon, mint, creme fraiche, pecans.....	\$12
TROUT / watercress, vichyssoise, almond, brown butter.....	\$17
LAMB RIBS / mushroom conserva, baby kale, brussels, cherry, mint.....	\$21



ENTREES

LOBSTER / creme fraiche, meyer lemon, brown butter, apple, fennel, almonds.....	\$39
SNAPPER / carolina gold rice, sea beans, lobster brodo, dill, lemon basil.....	\$33
DUCK / brussels, abalone mushroom, satsuma, sunchokes.....	\$31
RIBEYE / parsley, lemon, garlic, butter.....	\$56
FLANK / sunchoke, pak choi, quinoa, brown butter.....	\$25
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
PORK OSSO BUCCO / cannellini beans, cabbage, horseradish, gremolata.....	\$33

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness**



PUNCH

GIRL FROM IPANEMA

meletti, tequila, naranja, lemon bitters, fennel, clove, citrus, prosecco

\$70 (serves 4 - 6)

COCKTAILS

FRUCHT

apricot infused gin, madeira rain water, cocchi americano, lime, prosecco.....\$13

YAH QUA WHEE

scotch, aged brandy, yellow chartreuse, lemon, cranberry allspice cordial, angostura, ginger beer.....\$15

THE FOX IN THE MOON

pisco, fernet branca, cocchi rosa, coca-cola, saline\$10

BIGWIG

old dominick honey bell vodka, ancho reyes, dopo teatro, charred carrot, lime, lemon bitters, soda.....\$12

RUMPELSTILTSKIN

rye, bassano amaro, roasted acorn squash, lemon, orange bitters, cardamom-sugar.....\$13

MARCH HARE (served hot)

reposado mezcal, malfy gin con limone, agave, herbal tea, rose petals\$13

THE MANTICORE

aged brandy, rum, fall seed orgeat, zirbenz stone pine, lime, sage.....\$13

CLOCK STRUCK

banana infused rum, gosling's rum, cynar, vanilla spice, lemon, egg white, angostura, graham cracker\$13

RIVER STYX

aged genever, cocchi americano, naranja, alta verde amaro, lemon, balsamic, red wine, olive oil.....\$12

FALADA, FALADA!

rye, averna amaro, drambuie, mezcal, orange bitters\$13

WINE by the GLASS

SPARKLING WINES

ITALY	LaBella, Prosecco, Glera, Friuli.....	10
ITALY	Dama del Rovere, Durello, Brut, Veneto.....	14
SPAIN	Raventos i Blanc, "de Nit," Macabeo-Parellada-Monastrell, Rose, El Serral.....	17

WHITE WINES

FRANCE	Domitia, Picpoul di Pinet, Languedoc..	10
N ZEALAND	Greywacke, Sauvignon Blanc, Marlborough.....	15
FRANCE	Grenaudiere, Muscadet Sevre Et Maine, Melon de Bourgogne, Loire.....	11
GREECE	Ktima Pavlidis, "Thema," Assyrtiko-Sauvignon Blanc, Drama.....	15
ITALY	Scarpetta, Pinot Grigio, Friuli.....	12
SPAIN	Castro Martin, "A2O," Albarino, Rias Baixas.....	13
GERMANY	Peter Jakob Kuhn, "Stock & Stein," Riesling, Rheingau.....	12
ITALY	Cottanera, "Barbazzale," Catarratto, Sicily.....	13
SPAIN	Alleme, Hondarrabi Zuri, Getariako Txakolina.....	14
ITALY	Scarpetta, "Frico," Chardonnay/Friulano, Friuli.....	10
ARGENTINA	El Esteco, "Don David Reserve," Torrontes, Calchaqui Valley.....	13
FRANCE	Joseph Burrier, Macon-Bussieres, Chardonnay, Burgundy.....	18

ROSE WINES

CALIFORNIA	Margerum, "Riviera Rose," Mourvedre Blend, Santa Barbara.....	14
CALIFORNIA	Lioco, "Indica," Carignan, Mendocino.....	10

RED WINES

N ZEALAND	Neudorf, "Tom's Block," Pinot Noir, Nelson.....	17
CALIFORNIA	Maggy Hawk, "Jolie," Pinot Noir, Anderson Valley.....	25
ITALY	Palladio, Chianti, Sangiovese-Canaiolo-Colorino, Tuscany.....	10
OREGON	Cooper Mountain, Gamay Noir, Willamette Valley.....	16
ITALY	Scarpetta, Barbera del Monferrato, Piedmont.....	14
SPAIN	Raul Perez, "Ultreia Saint Jacques," Mencia, Bierzo.....	15
ITALY	Nino Negri, "Inferno," Nebbiolo (Chiavennasca), Lombardy.....	15
AUSTRALIA	Yangarra Estate, "PF," Shiraz, McLaren Vale.....	14
ITALY	Le Monde, Refosco, Friuli.....	12
AUSTRALIA	Campbells of Rutherglen, "Limited Release," Durif, Victoria.....	17
ARGENTINA	Tikal, "Patriota," Malbec-Bonarda, Mendoza.....	14
ITALY	Arcanum, "Il Fauno di Arcanum," Merlot-Cab Blend, Tuscany.....	17