

OYSTERS

	each	½ dozen
SAUCEY LADY / Panacea, FL	\$3.50	\$21.00
MON LOUIS / Portersville Bay, AL	\$3.25	\$19.50
PINK MOON / PEI, Canada	\$4.00	\$24.00
PICKERING PASSAGE / Pickering Passage, WA	\$3.75	\$22.50
FLAPJACK POINT / Eld Inlet, WA	\$4.00	\$24.00
CHICO BAY / Dyes Inlet, WA	\$4.50	\$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.....\$20



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
- BROCCOLINI / black garlic vinaigrette, pancetta, meyer lemon\$14
- PARSNIPS / abalone mushroom, rosemary, mascarpone, satsuma.....\$14
- BEETS / smoked yogurt, dill, apple, brown butter, coriander.....\$15
- SWEET POTATO / chorizo, meyer lemon, mint, creme fraiche, pecans.....\$12
- TUNA / calabrian vinaigrette, kale, chives, fried garlic.....\$19
- MUSSELS / leek, celery, vermouth, cream, chili oil, fries.....\$16
- CHICKEN / butterball potatoes, kale, brown butter, kohlrabi chow-chow.....\$16
- TROUT / watercress, vichyssoise, almond, brown butter.....\$17
- LAMB RIBS / mushroom conserva, baby kale, brussels, cherry, mint.....\$24



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

SU-SU-SUBIO

pasubio, ston vodka, honey, sage, juniper, lime, prosecco
\$70 (serves 4 - 6)

COCKTAILS

ESTABLISHED AND BEAUTIFUL

old dominick southern gin, cocchi americano, galliano, lemon, strawberry, sparkling rosé.....\$13

CHAMPAGNE AND GERSHWIN

old forester bourbon, cynar, curaçao, agave, lemon, satsuma, prosecco.....\$13

THE ROAD TO MAYWOOD

old dominick honeybell vodka, falernum, applejack brandy, grapefruit, ananda.....\$14

ROCKET 88

tattersall aquavit, tattersall bitter orange, cap Corse rouge, lemon, soda.....\$12

GO CHICKS!

barsol pisco, yellow chartreuse, golden beets, cardamom, orange, lime.....\$12

THE PEMBROKE

el dorado 3 yr, fino sherry, cap Corse bianco, egg white, agave, mint, pink peppercorn.....\$14

BLUE SAGE SHOES

verde momento mezcal, mi campo blanco tequila, cappelletti, yellow chartreuse, lemon, blackberry, sage.....\$13

BRINKLEY AND PEABODY

pig's nose scotch, verde momento mezcal, smoked rosemary, honey, egg white, ginger.....\$14

THE STARTLED RABBIT

suntory whiskey, madeira rainwater, bizan shochu, dill.....\$12

THE ANGEL OF BEALE

uncle val's botanical gin, lavender, creme de fleur, dry vermouth, lemon bitters.....\$15

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
FRANCE	Grenaudiere, Muscadet Sevre Et Maine, Melon de Bourgogne, Loire.....	11
N ZEALAND	Greywacke, Sauvignon Blanc, Marlborough.....	15
FRANCE	Jacky Preys, "Silex," Touraine, Sauvignon Blanc, Loire Valley.....	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

ITALY	Cantina Kurtatsch, Schiava Grigia, Suditrol-Alto Adige.....	15
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
ARGENTINA	Tikal, "Patriota," Malbec-Bonarda, Mendoza.....	14
ITALY	Arcanum, "Il Fauno di Arcanum," Merlot-Cab Blend, Tuscany.....	17