

## RAW BAR

each

IRISH POINT / Rustico Harbour, PEI, CAN.....	\$3.50
MURDER POINT / Bayou La Batre, AL.....	\$3.20
GRANDE BATTURE / Theodore, AL.....	\$3.25
LITTLE A / Blue Pointe, Long Island, NY.....	\$4.00
WHITESTONE / Windmill Point, VA.....	\$3.00

*Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon*

G BONE / oyster on the half shell, served with Old Dominick vodka, cocktail & hot sauce.....	\$9
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## TGC SEAFOOD TOWER

*12 oysters, 4 shrimp, smoked tuna dip, fluke crudo,  
chilled barrel aged ponzu crab claws*

\$80

## PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
SMOKED TUNA DIP / creme fraiche, chives, parmesan espelette crackers.....	\$12
H&H PIG EARS / hot sauce, ranch, celery.....	\$7
HUSH PUPPIES / ham, corn, jalapeño, red eye aioli, horseradish.....	\$10
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$14
BEEF TARTARE / fermented pear, charred leek vinaigrette, sour onion parmesan crackers.....	\$15
MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$13
BRUSSEL SALAD / maple bacon vinaigrette, aged goat gouda, pickled apples, mustard seed.....	\$15
PEEL 'EM & EAT 'EM SHRIMP / cocktail sauce, remoulade, lemon.....	\$11
FLUKE CRUDO / apple, celery, white soy, radish.....	\$14
OYSTER ROCKEFELLER / bacon, kale, cream, parmesan, panna gratta.....	\$15
CRAB CLAWS / butter, lemon conserva, saltine panna gratta.....	MKT
PRAWN RICE / mushroom conserva, yuzu kosho, collard green furikake, salsa verde.....	\$18
PICCOLO FARRO / Old Dominick mash, onions, carbonara, kale, lemon.....	\$14
CARROTS / kimchi sorghum glaze, citrus mousseline, brown butter, cilantro.....	\$12
BEETS / smoked yogurt, dill, apple, brown butter, coriander.....	\$15
PUMPKIN / ham hock, mole, brown butter brodo, cilantro.....	\$16
BRAISED PORK CHEEKS / fingerling sweet potatoes, XO sauce, sorghum, lime.....	\$18

## ENTREES

GOLDEN TILEFISH / rice chowder, bacon, clams, leeks, radish, thyme.....	\$35
RIBEYE / parsley, lemon, garlic, butter.....	\$56
SWORDFISH / beans, ham, turnips, grilled onions, lemon conserva.....	\$32
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
NEWMAN FARM COPPA / fennel, cherries, chantrelles, pear, mint.....	\$32

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



## PUNCH

### THE EMPRESS

*sloe berries, lime, emperor's genmaicha green tea,  
mint, bubbles  
serves 4-6*

## COCKTAILS

### APPLE-A-DAY

*laird's applejack, roasted apples, honey, cava.....\$14*

### ATOP THE HILL

*old dominick vodka, braulio, cranberry, spices, lime.....\$12*

### THE TWO-FOUR-EIGHT

*sloe gin, ginger, lime, westbrook white thai wheat ale.....\$12*

### SUNKEN SHIP

*tequilla, spices, tawny port, luxardo bitter bianco.....\$13*

### MUSHABOOM, MUSHABOOM

*oloroso sherry, mushroom, earl grey, lime, CO<sub>2</sub>.....\$10*

### GREEN CIGAR

*mexcal, ancho verde, yellow chartreuse, celery, citric acid.....\$14*

### HARVEST MOON

*white port, cynar 70, absinthe, lime, carrot pop.....\$12*

### BOOGIE ON, MAN

*overproof rum, amaro montenegro, punt e mes, banana.....\$13*

### THE GIVER

*bourbon, allspice, pumpkin, lemon, eggwhite.....\$12*

### PIEMONTE CLASSICO

*belle meade bourbon, gran classico, vermouth, cinnamon.....\$14*

### ANDREW MICHAEL OLD FASHIONED

*EnjoyAm Private Label Maker's  
Mark, demerara, AM orange bitters,  
angostura, orange peel  
\$17*

## 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, Rosé,  
El Serral.....18

### WHITE WINES

FRANCE Michel Lelu, Muscadet,  
Melon de Bourgogne, Loire Valley.....10

ITALY Scarpetta, Pinot Grigio, Friuli.....12

OREGON Eyrie Vineyards, Pinot Gris  
Dundee Hills.....14

FRANCE Jacky Preys, "Silex," Touraine,  
Sauvignon Blanc, Loire Valley.....16

GERMANY Immich-Batterieberg, "Detonation,"  
Riesling, Mosel.....15

SPAIN Zarate, Albarino, Rias Baixas.....17

AUSTRIA Wieninger, Gemischter Satz,  
Gruner Veltliner Blend, Vienna.....13

SLOVENIA Gonc, "Pavel," Kerner, Stajerska.....13

GREECE Domaine Papagiannakos,  
Assyrtiko, Attica.....16

SPAIN Alleme, Hondarrabi Zuri, Getariako  
Txakolina.....14

ITALY Occhipinti, "SP68,"  
Zibbibo-Albanello, Sicily.....18

CALIFORNIA Bouchaine, Chardonnay,  
Napa Valley.....16

### ROSE WINES

ITALY Il Borro, "Rosé del Borro"  
Sangiovese-Tuscany.....10

CALIFORNIA Margerum, "Riviera Rosé,"  
Mourvedre Blend, Santa Barbara.....14

### RED WINES

CALIFORNIA Lioco, Pinot Noir, Mendocino.....15

CALIFORNIA Maggy Hawk, "Jolie," Pinot Noir,  
Anderson Valley.....25

OREGON Cooper Mountain, Gamay,  
Willamette Valley.....16

ITALY Palladio, Chianti, Sangiovese-  
Canaiolo-Colorino, Tuscany.....10

ITALY Scarpetta, Barbera del Monferrato,  
Piedmont.....14

SPAIN Raul Perez, "Ultreia Saint Jacques,"  
Mencia, Bierzo.....15

ITALY Villa Mercante, Prunent,  
Valli Ossolane-Piedmont.....17

ARGENTINA Tikal, "Patriota," Malbec-Bonarda  
Mendoza.....14

CALIFORNIA Blue Rock, "Baby Blue,"  
Cab-Merlot Blend, Sonoma.....17

CALIFORNIA Lioco, "Sativa," Carignan  
Mendocino.....15

ITALY Arcanum, "Il Fauno di Arcanum,"  
Merlot-Cab Blend, Tuscany.....17

FRANCE Fenouillet, Beauges de Venise,  
Syrah-Grenache-Mourvedre, Rhone.....15