

## RAW BAR

each

MURDER POINT / Bayou La Batre, AL.....	\$2.00
WHITESTONE / Chesapeake Bay, VA.....	\$2.00

*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

## TGC SEAFOOD TOWER

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

\$90

## PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
HARBISON CHEESE / jasper hill's farm cow's milk, rosemary, fennel-pink peppercorn jam.....	\$22
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
H&H CRAB CLAWS / butter, lemon conserva, saltine panna gratta.....	MKT
PRAWN RICE / mushroom conserva, yuzu kosho, collard green furikake, salsa verde.....	\$18
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

## 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
COULOTTE / grilled romaine, smashed potatoes, blue cheese dill ranch.....	\$32
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18

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

## I WAN'NA BE LIKE YOU

*rum, white port, banana, vanilla bean,  
citrus  
(serves 4-6)  
\$50*

## COCKTAILS

## APPLE-A-DAY

*brandy, roasted apples, honey, sparkling wine.....\$14*

## THE TWO-FOUR-EIGHT

*sloe gin, ginger, lime, grind city brewing co. viva las lager.....\$12*

## MUSHABOOM, MUSHABOOM

*oloroso sherry, mushroom, earl grey, lime, soda.....\$10*

## HARVEST MOON

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

## THE GIVER

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

## ATOP THE HILL

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

## SUNKEN SHIP

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

## GREEN CIGAR

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

## BOOGIE ON, MAN

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

## PIEMONTE CLASSICO

*belle meade bourbon, bitter orange, 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

## 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

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, Beames de Venise,  
Syrah-Grenache-Mourvedre, Rhone.....15