

## RAW BAR

each

MURDER POINT / Cedar Point, FL.....	\$2.75
DIVINE PINE / Wilmington, NC.....	\$3.25
SAVAGE INLET / Oregon Inlet, NC.....	\$3.25

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, peel & eat shrimp, smoked tuna dip, crudo, lobster  
salad

\$85

## PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
HARBISON CHEESE / jasper hill's farm cow's milk, rosemary, spring vegetables, fermented honey.....	\$22
SMOKED TUNA DIP / creme fraiche, chives, parmesan espelette crackers.....	\$12
HUSH PUPPIES / snapper, corn, dill, tartar sauce.....	\$10
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$14
STEAK TARTARE / pickled green garlic, oyster aioli, sunchokes, chives.....	\$15
MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$13
FRIED CALAMARI / cocktail sauce, remoulade, pickled ramp mousseline.....	\$12
LOBSTER SALAD / spring onion, radish, tarragon, lettuce cups.....	\$27
SEA BASS CRUDO / asparagus, peas, creme fraiche, yuzu kosho.....	\$15
OYSTERS ROCKEFELLER / bacon, kale, cream, parmesan, panna gratta.....	\$15
PRAWN RICE / mushroom conserva, collard green furikake, salsa verde.....	\$18
CARROTS / kimchi sorghum glaze, citrus mousseline, brown butter, cilantro.....	\$12
CELERY ROOT / morels, capers, brown butter, parsley, egg yolk.....	\$19
ASPARAGUS / crab, citrus miso hollandaise, panna gratta.....	\$23
SQUASH DONUTS / tempura squash, calabrian honey, parmesan, lamb bacon, oregano.....	\$16
NEWMAN FARMS PORK CROQUETTES/ green goddess, spring salad, pecorino, horseradish.....	\$20

## ENTREES

RIBEYE / parsley, lemon, garlic, butter.....	\$56
SCALLOPS / spring vegetable hash, guanciale, pea puree, lemon beurre blanc.....	\$32
COULOTTE STEAK / grilled romaine, smashed potatoes, blue cheese dill ranch.....	\$32
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
PORK CHOP / green tomato molasses, broccolini, calabrian vinaigrette, fried garlic.....	\$32

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



PUNCH BOWL

PORCH SWINGS

gin, cucumber, lime, peppers, tonic  
(serves 4-6)  
\$50

COCKTAILS

ANGEL'S KISS

Old Dominick Honeybell, strawberry, rhubarb, contratto aperitif, sparkling.....\$12

MARKETA

gin, burnt lemon, bubbles, olive oil.....\$12

MUSHABOOM, MUSHABOOM

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

COME ON, COME ON, COME ON

pisco, grilled ginger, egg white, angostura, lime.....\$14

A MINHA MENINA

rum, charred pineapple, citric acid, espresso grounds.....\$13

ATOP THE HILL

old dominick vodka, pasubio, cranberry, spices, lime.....\$13

PASS THE HOURS

scotch, demerara, sherry, white wine, lemon.....\$13

ON THE LOW

tequila, aloe, cucumber, lime, sake.....\$14

RYE SO SERIOUS?

rye, fernet, madeira, absinthe.....\$14

TRIGGER OF LOVE

mezcal, saint luna, ancho reyes, lime, pomegranate.....\$14

ANDREW MICHAEL OLD FASHIONED

Old Dominick Hulling Station,  
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.....11

CALIFORNIA Spoken West, Chardonnay.....10

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

SPAIN Ameztoi, "Rubentis," Hondarrabi Beltza-Hondarrabi Zuri, Getariako Txakolina.....15

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

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

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

SPAIN Los Bermejós, Listan Negro Lanzarote.....18

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

CALIFORNIA Spoken West, Cabernet Sauvignon.....10

CALIFORNIA Lioco, "Sativa," Carignan Mendocino.....13

CALIFORNIA Roth, Cabernet Sauvignon, Alexander Valley-Sonoma.....18

FRANCE J.L. Chave, "Mon Coeur," Grenache Blend, Cotes-du-Rhone.....15