

## RAW BAR

DUKES OF TOPSAIL / <i>Topsail Sound, NC</i> .....	\$3.25
WELL FLEET / <i>Cape Cod, MA</i> .....	\$3.50
MOSHIERS / <i>Yarmouth, ME</i> .....	\$3.50

*red wine black pepper mignonette // cocktail sauce // horseradish // lemon*

G BONE / <i>oyster on the half shell, old dominick vodka, cocktail, hot sauce</i> .....	\$9
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## TGC SEAFOOD TOWER

*raw oysters, peel & eat shrimp, smoked tuna dip,  
lobster salad, tuna tataki*

\$85

## PLATES

PARKER HOUSE ROLLS / <i>onion, lardo, butter</i> .....	\$6
HARBISON CHEESE / <i>jasper hill's farm cow's milk, rosemary, spring vegetables, fermented honey</i> .....	\$22
SMOKED TUNA DIP / <i>creme fraiche, chives, parmesan espelette crackers</i> .....	\$12
MISTICANZA / <i>winter mixed greens, buttermilk, preserved lemon, benne seeds, pecorino</i> .....	\$13
HUSH PUPPIES / <i>snapper, corn, dill, tartar sauce</i> .....	\$10
LOBSTER SALAD / <i>spring onion, radish, tarragon, lettuce cups</i> .....	\$27
TUNA TATAKI / <i>fermented peach bbq sauce, summer fruit and cucumber salad, coriander vinaigrette</i> .....	\$17
COUNTRY HAM / <i>brown butter, horseradish, cornbread panna gratta, gruyere</i> .....	\$14
MACKEREL / <i>corn-leek succotash, almond creme fraiche, macadamia salsa verde, hibiscus oil</i> .....	\$15
FRIED CALAMARI / <i>cocktail sauce, remoulade, pickled ramp mousseline</i> .....	\$16
STEAK TARTARE / <i>pickled green garlic, oyster aioli, sunchokes, chives</i> .....	\$15
OYSTER ROCKEFELLER / <i>bacon, kale, cream, parmesan, panna gratta</i> .....	\$15
PRAWN RICE / <i>mushroom conserva, collard green furikake, salsa verde</i> .....	\$18
CARROTS / <i>kimchi sorghum glaze, citrus mousseline, brown butter, cilantro</i> .....	\$12
CELERY ROOT / <i>miatake, capers, brown butter, chives, egg yolk</i> .....	\$12
ASPARAGUS / <i>crab, citrus miso hollandaise, panna gratta</i> .....	\$23
SQUASH DONUTS / <i>tempura squash, calabrian honey, parmesan, lamb bacon, oregano</i> .....	\$16
NEWMAN FARMS PORK CROQUETTES / <i>green goddess, spring salad, pecorino, horseradish</i> .....	\$20

## ENTREES

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

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





PUNCH

VIVID DREAMS

old dominick vodka, braulio amaro, blueberry, lime, soda

Serves 4-6 people

\$50

COCKTAILS

ANGEL'S KISS

old dominick honeybell, strawberry, rhubarb, contratto apertif, sparkling.....\$12

UH HUH HONEY

gin, grapefruit, elderflower, honey, basil, bubbles.....\$13

BEHIND THE DRAPES

rum, amaro, montenegro, pineapple, carrot, coconut, lime...\$14

YOU'RE A PEACH

scotch, bourbon, grilled peach, honey, lemon, black pepper...\$14

OF THE GARDEN VARIETY

vodka, aquavit, fermented tomato, lemon, oregano.....\$10

TOO COMFORTABLE

pisco, genever, cachaca, green tea, kefir, lemon, demerara.....\$14

GOODNIGHT & NOT GOODBYE

gin, luxardo bitter bianco, cocchi americano, star anise.....\$12

DEVIL IN A NEW DRESS

anejo, cynar 70, carpano antica, creme de cacao, mole bit-  
ters.....\$15

A|M OLD FASHIONED

old dominick huling station  
demerara, orange bitters, angostura

\$17



MOCKTAILS

GOLD DUST WOMAN

green tea, lemon, spiced syrup, anise, lavender, fennel.....\$8

ROCK-A-HULA BABY

strawberry, lemon, mint, soda.....\$8

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

- SPAIN Ameztoi, Getariako Txakolina, Hondarrabi Zuri, Basque.....15
- OREGON Eyrie Vineyards, Pinot Gris, Dundee Hills.....14
- FRANCE Jacky Preys, "Silex," Touraine, Sauvignon Blanc.....16
- GERMANY Immich-Batterieberg, Riesling, Mosel.....15
- SPAIN Zarate, Albarino, Rias Baixes.....17
- CALIFORNIA Spoken West, Chardonnay.....10

ROSE WINES

- FRANCE Rose de Printemps, Syrah, Grenache, Cinsault, Provence.....10
- SPAIN Ameztoi, "Rubentis," Hondarrabi Beltza-Hondarrabi Zuri, Getariako Txakolina, Basque.....14

RED WINES

- CALIFORNIA Lioco, Pinot Noir, Mendocino.....15
- ITALY Scarpetta, Barbera del Monferrato, Piedmont.....14
- SPAIN Raul Perez, "Ultreia Saint Jacques," Mencia, Bierzo.....15
- SPAIN Los Bermejoes, Listan Negro, Lanzarote.....18
- ITALY La Spinetta, "Il Nero di Casanova, Sangiovese, Tuscany.....14
- FRANCE J. L. Chave, "Mon Coeur," Grenache Blend, Cotes-du-Rhone.....15
- CALIFORNIA Spoken West, Cabernet Sauvignon.....10
- CALIFORNIA Lioco, "Sativa," Carignon, Mendocino..13
- CALIFORNIA Roth, Cabernet Sauvignon, Alexander Valley.....15

