

RAW BAR

	<i>each</i>
SAUCY LADIES / Panacea, FL.....	\$3.50
MOSHIERS / Yarmouth, ME.....	\$3.50
SANDY BAYS / Bayou La Batre.....	\$3.50
MERMAIDS / Mermaid Cove, PEI.....	\$3.50
<i>red wine black pepper mignonette // cocktail sauce // horseradish // lemon</i>	
G BONE / oyster on the half shell, old dominick vodka, cocktail, hot sauce.....	\$9

TGC SEAFOOD TOWER

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

\$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
MISTICANZA / winter mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$13
HUSH PUPPIES / snapper, corn, dill, tartar sauce.....	\$10
LOBSTER SALAD / spring onion, radish, tarragon, lettuce cups.....	\$27
TUNA TATAKI / fermented peach bbq sauce, summer fruit and cucumber salad, coriander vinaigrette.....	\$17
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$14
MACKEREL / corn-leek succotash, almond creme fraiche, macadamia salsa verde, hibiscus oil.....	\$15
FRIED CALAMARI / cocktail sauce, remoulade, pickled ramp mousseline.....	\$16
STEAK TARTARE / pickled green garlic, oyster aioli, sunchokes, chives.....	\$15
OYSTER 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 / miatake, capers, brown butter, chives, egg yolk.....	\$12
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

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

BOUNTIFUL SOUL

roku gin, saki, green tea, wasabi.....\$12

YOU'RE A PEACH

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

OF THE GARDEN VARIETY

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

BY ALL MEANS, ROME

tequila, campari, passionfruit, lime, cinnamon, coffee.....\$12

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
- OREGON Cooper Mountain, Gamay, Willamette Vally.....16
- ITALY Scarpetta, Barbera del Monferrato, Piedmont.....14
- SPAIN Raul Perez, "Ultreia Saint Jacques," Mencia, Bierzo.....15
- SPAIN Los Bermejos, 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

