

## RAW BAR

CEDAR POINTS / Great Bay Estuary, NH.....	each \$3.50
ADMIRALS / Gulf Shores, AL.....	\$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,  
poached bay scallops, tuna tataki

\$85

## PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
HARBISON CHEESE / jasper hill's farm cow's milk, sage, pear-ginger jam.....	\$22
SMOKED TUNA DIP / creme fraiche, chives, parmesan espelette crackers.....	\$12
MISTICANZA / winter mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$14
HUSH PUPPIES / snapper, corn, dill, tartar sauce.....	\$10
GRILLED BROCCOLINI / lime mousseline, brown butter vinaigrette, spicy peanuts.....	\$16
BAY SCALLOPS / citrus charred parsnips, chilies, white soy creme fraiche.....	\$21
TUNA TATAKI / green apple leche de Tigre, chili seed vinaigrette, radish salad.....	\$18
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$15
MACKEREL / corn-leek succotash, almond creme fraiche, macadamia salsa verde, hibiscus oil.....	\$16
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.....	\$16
CARROTS / kimchi sorghum glaze, citrus mousseline, brown butter, cilantro.....	\$13
CELERY ROOT / miatake, capers, brown butter, chives, egg yolk.....	\$12
SQUASH DONUTS / tempura squash, calabrian honey, parmesan, crispy prosciutto, oregano.....	\$16

## ENTREES

SCALLOPS / fall hash, guanciale, butternut squash soup.....	\$32
PRAWN RICE / royal red shrimp, mushroom conserva, collard green furikake, salsa verde.....	\$21
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
PORK CHOP / green tomato molasses, spring onion, calabrian vinaigrette, fried garlic.....	\$32
COULOTTE STEAK / grilled romaine, smashed potatoes, blue cheese dill ranch.....	\$34
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

FOR A LONG WINTER'S NAP

old dominick vodka, vin glogg, lemon, vanilla, nutmeg, bubbles

Serves 4-6 people

\$50

COCKTAILS

THAT PINK DRINK

Old Dominick vodka, blueberry, elderflower, aperol, lemon.....\$12

SMOKE SIGNALS

mezcal, grapefruit, lime, jalapeno, basil, charred ginger.....\$13

MR. BEAN'S HOLIDAY

vanilla bean infused Maker's Mark, egg white, lemon, clove ...\$16

BECAUSE LOVE GROWS

gin, blood orange, lemon, rosemary, bubbles.....\$10

KILLER TOFU

tequila, beet, ginger, lemon, grapefruit, topo chico.....\$12

SOFT DIPLOMACY

rum, sweet vermouth, apricot, black walnut bitters.....\$14

A|M OLD FASHIONED

Enjoy AM Select Maker's Mark demerara, orange bitters, angostura

\$25



NON-ALCOHOLIC COCKTAILS

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.....11
ITALY Dama del Rovere, Durello, Brut, Veneto.....15
SPAIN Raventos i Blanc, "de Nit," Macabeo-Parellada-Monastrell, Rose, El Serral.....18

ROSE WINES

- ITALY Il Borro, Sangiovese, Tuscany.....11
SPAIN Amezttoi, "Rubentis," Hondarrabi Beltza-Hondarrabi Zuri, Getariako Txakolina, Basque.....15

WHITE WINES

- SPAIN Amezttoi, Getariako Txakolina, Hondarrabi Zuri, Basque.....15
ITALY Scarpetta, Pinot Grigio, Friuli.....13
FRANCE Jacky Preys, "Silex," Touraine, Sauvignon Blanc.....16
ITALY Scarpetta, "Frico," Friulano, Friuli....10
SPAIN Zarate, Albarino, Rias Baixes.....17
CALIFORNIA Spoken West, Chardonnay.....11

RED WINES

- CALIFORNIA Lioco, Pinot Noir, Mendocino.....17
OREGON Cooper Mountain, Gamay, Willamette Vally.....16
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,.....11
CALIFORNIA Roth, Cabernet Sauvignon, Alexander Valley.....17

