

# CHEZ GEORGES

BISTRO & BAR



## HORS D'ŒUVRES

### LÉGUMES MARINÉS

assortment of house-made pickles,  
warm marinated olives, herbed  
cheese spread, crackers.....14

### SOUPE A L'OIGNON

classic french onion soup,  
braised oxtail, gruyere, crouton.....16

### ESCARGOTS

baked snails, house garlic herb  
butter sauce, crispy leek,  
toasted baguette.....15

### NOUILLES AUX FRUITS DE MER

pasta, blue crab, sapelo island clams,  
local shrimp, preserved lemon,  
butter sauce.....22 / 38

### SAUCISSE MERGUEZ

house-made lamb sausage,  
fennel piperade sauce,  
calabrian chile-harissa yogurt,  
shaved cabra romero.....20

### TARTARE DE BŒUF\*

prime beef tartare, shallots, chive,  
caperberries, vidalia onion soubise,  
quail yolk, au poivre aioli.....24

### BARRE CRUE

a daily raw bar offerings.....mkt

### ASSIETTE DE FROMAGE

selection of artisanal cheese,  
house jam, fruits, nuts, cracker.....29  
(for two to three)

### FOIE GRAS

pan seared, sorghum glazed,  
winter consommé, roasted plum,  
macerated apricot.....39

## SALADES

### DU SUD

field greens, radish, cucumber, carrot strings,  
toasted sunflower seeds, au poivre-buttermilk dressing.....14

### DE CHEVRE

bibb lettuce, pickled plum, goat cheese,  
candied hazel nuts, blood orange vinaigrette.....17

### BISTRO

mixed lettuce, candied bacon lardon, poached egg,  
brown butter crouton, dijon sherry lemon vinaigrette.....18

## ENTRÉES

### POULET

pan seared frenched chicken breast, green peppercorn dust,  
potato gnocchi, carrots, mushroom,  
butterbeans, "pho" consommé.....38

### BOUILLABAISSÉ

a local rendition of traditional provençal fish soup,  
potato, tomato, blue crab toast & garlic aioli.....39

### SAUMON EN PAPILOTE

salmon filet steamed in parchment,  
winter citrus compound butter, root vegetables,  
beurre rouge sauce, seasonal baked gratin.....43

### JARRET DE PORC

braised volcano pork shank, charred cauliflower,  
aligoté smashed potatoes, brown butter & sage jus.....42

### CASSOULET

a daily interpretation of the hearty braised stew,  
mixed beans, topped with chicken breast & duck crackling,  
lemon herb bread crumb crust.....38

### POISSON DU JOUR

selection of the best fish available.....mkt

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*add three ounces of pan seared foie gras*

-28-

## MOULES-FRITES

*P.E.I. mussels with fries*

### PROVENÇAL

white wine butter pan sauce,  
tomatoes, capers, olives,  
herbs de provence  
-24-

### SUD-EST

vadouvan curry,  
lemongrass-coconut cream,  
coriander, sweet peppers  
-24-

## PLAT

### POUR DEUX

entrée for two

our daily offering of an  
entrée for two  
- mkt -

## GARNITURES

*additional sides*

### FRITES

crispy fries, garlic aioli  
-8-

### POMMES DE TERRE

cheese laced smashed potatoes  
-8-

### CHOUX

braised local farm greens  
-9-

### CAROTTES

hierloom roasted carrots, herbs, butter,  
honey, nuts  
-12-

### CHOU-FLEUR

charred cauliflower, roasted garlic,  
toasted bread crumb topping  
-11-

## SPÉCIALITÉS DE LA MAISON

### CANARD\*

duck two ways: seared magret duck breast, roasted kabocha squash, brown butter chestnuts, apricot mostarda,  
leg confit, braised greens, tayberry compote.....49

### BŒUF BOURGUIGNON

short rib, local carrots, potato, pearl onion, foraged mushroom, orange gremolata, black truffle port reduction.....40

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### STEAK FRITES\*

hand cut prime new york strip steak, sauce rossini, crispy fries.....46

*\$9 "split in kitchen" charge will be applied for entrees*

*20% gratuity will be added on parties of 6 or more for your convenience ~ winter 23 no. 13*

*\*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*