

T H E  
G E O R G E

BRUNCH PRIX FIXE MENU

CHOOSE TWO COURSES \$65 | CHOOSE THREE \$75



BUBBLE OPTIONS

**BRUT GAVA** *Caves Naveran, Penedés ES*

**BELLINI** *Choose Your Flavor - Peach | Mango | Raspberry*

**MIMOSA** *Choose Your Flavor - Orange | Grapefruit*

JUICE OPTIONS

**ORANGE, GRAPEFRUIT**

**APPLE, PINEAPPLE**

**GREEN JUICE**

BEGINNINGS

CHOOSE ONE

**YOGURT PARFAIT** *Fruit Compote, Granola, Chia, Cacao Nibs* **14**

**AUTUMN BISQUE** *Toasted Hazelnuts, Carrot Chips* **14** GF, DF

**WARM BROCCOLI RABE SALAD** *Charred Rabe, Avocado, Grapefruit Vinaigrette, Sieved Egg, Sunflower Seed* **18** DF

**SALMON CRUDO\*** *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil* **19** GF, DF, LS

**ROASTED BEETS** *Burrata, Sherry, Arugula, Saba* **18** GF

**SMOKED EGGPLANT TARTINE** *Cashew, Pickled Fennel, Seed Spice Mix* **15** V

**SHRIMP AGUACHILE** *Fresno Pepper, Cucumber, Tortilla Chips* **22** GF, DF

MAIN EVENT

CHOOSE ONE

**PB&J FRENCH TOAST** *Peanut Butter, Berry Compote, Meringue, Candied Walnut* **19** DF Avail

**PRAWNS AND BISCUITS** *Pork Sausage Gravy, Sunny Egg, Chive* **26**

**CHICKEN AND WAFFLES** *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter* **28**

**RABBIT TAGLIATELLE** *Pancetta, Sage, Pecorino* **32**

**OLYMPIC SMASH BURGER** *Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce* **25** LS

**EGGS BENEDICT** *Herbed Hollandaise, English Muffin, Buttered Potatoes* **28**

*Choice of: Sweet Potato | Tasso Ham | Braised Lamb +10 (32 à la Carte)*

**PIKE MARKET VEGETABLE FRITTATA** *Seasonal Vegetables, Comte Gruyère, House Salad* **28** GF, LS

SWEET ENDING

CHOOSE ONE

**CHOCOLATE FUDGE CAKE** *Caramel Ganache, Salted Dulce de Leche* **14**

**CRÈME BRÛLÉE** *Berries* **14**



V = Vegan, GF = Gluten Free, DF = Dairy Free LS = Locally Sourced

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

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

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T H E  
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COCKTAILS

**THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

**LAVENDER MARTINI** *Grey Goose, Crème de Violette, Lime, White and Red Cranberry* 22

**SUGAR PLUM** *Empress Gin, Crème de Violette, Lavender, Lime* 22

**LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

**ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

**GEORGE ESPRESSO MARTINI** *Vodka, Selva Rey Coconut Rum, Frangelico, Espresso* 22

**BABY BLUE** *Bombay Premier Cru Gin, St. Germain, Blue Curaçao, Lillet Blanc, Lemon, White Cranberry* 19

**MAPLE SMASH** *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* 19

WINE BY THE GLASS

**SPARKLING**

Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
Brut Rosé <i>Albert Bichot Cremant de Bourgogne FR</i>	17 / 85
Brut Champagne <i>Perrier-Jouët FR</i>	32 / 135
Brut Champagne <i>Dom Pérignon FR</i>	75 / 375

**WHITE**

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	16 / 58
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	17 / 60
Chardonnay <i>William Fevre Champs Royaux, Chablis FR</i>	30 / 120
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	24 / 120

**ROSÉ & SUCH**

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	16 / 55
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**RED**

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	20 / 80
Cabernet Sauvignon <i>Robert Craig Affinity, Napa Valley CA</i>	31 / 120
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	32 / 155
Tempranillo <i>áster, Ribera del Duero ES</i>	17 / 65

BEER

**DRAFT**

Fremont <i>Lush IPA</i>	10
Fort George <i>City of Dreams Pale Ale</i>	10
Dru Bru <i>Pilsner</i>	9
Diamond Knot <i>Stout</i>	10

**BOTTLES & CANS**

Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>Sour Session Ale</i>	9

**CIDER**

Aval <i>Cidre Artisanal, Brittany FR</i>	12
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SANS ALCOHOL

**SKY GARDEN**

<i>Seedlip Garden, Lime, Grapefruit Juice, Agave</i>	14
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**TEMPERANCE COLLINS**

<i>Seedlip, Pineapple, Cinnamon, Soda</i>	14
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Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
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Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	6
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Fairmont <i>Lot 35 Tea Sustainably Sourced</i>	6
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Espresso or Drip Coffee <i>HC Valentine</i>	6
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Latte, Cappuccino, Mocha <i>HC Valentine</i>	7
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A 3% kitchen surcharge is included on the guest check. 100% of this charge is distributed to the hourly culinary team members who helped create this meal. A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.