

BEGINNINGS

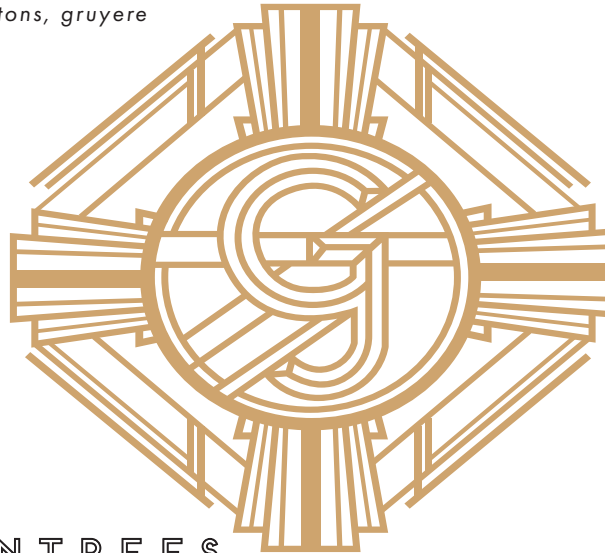
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| CHICKEN LIVER PATE | 20 |
| <i>seasonal preserves, toasted focaccia</i> | |
| UB CHARCUTERIE | 35 |
| <i>house pickles</i> | |
| BACON SAUSAGE & HASH BROWNS | 20 |
| <i>roasted fresno crème fraîche, cured farm egg, herbs</i> | |
| VIET-CAJUN ROASTED OYSTERS* | 25 |
| SHISHITO & SHAVED WAGYU SHORT RIB* | 24 |
| <i>ssamjang, blistered shishito, pickled cucumber, crushed peanut</i> | |
| CRAB TOAST* | 24 |
| <i>focaccia, lemon aioli, shaved fennel & celery</i> | |
| HOUSE HAM & CHEESE | 20 |
| <i>tasso ham, pimento cheese, buttermilk biscuits, pepper jelly</i> | |

RAW BAR

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| EAST COAST OYSTERS* | 21 / 42 |
| GULF COAST OYSTERS* | 18 / 36 |
| TUNA CRUDO* | 24 |
| <i>roasted shallot vinaigrette, kim chi, scallion pancake, sesame</i> | |
| CLASSIC SHRIMP COCKTAIL* | 25 |
| SMOKED REDFISH DIP* | 24 |
| <i>fried saltines</i> | |
| CHARRED OCTOPUS AGUACHILE* | 26 |
| <i>cucumber, cilantro, habanero oil</i> | |
| SEAFOOD TOWER* | 115 |
| <i>daily selection of oysters, tuna crudo, shrimp cocktail, smoked redfish dip, charred octopus aguachile</i> | |

SALADS AND SUCH

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| SLAB SALAD | 20 |
| <i>iceberg, black pepper buttermilk, tomato, red onion, shropshire blue cheese, benton's bacon lardons</i> | |
| GJ CAESAR SALAD | 20 |
| <i>whole leaf romaine, caesar vinaigrette, parmesan</i> | |
| FARMER'S CUT | 16 |
| <i>local farm greens and vegetables, lemon-dijon vinaigrette</i> | |
| CLASSIC FRENCH ONION SOUP | 18 |
| <i>croutons, gruyere</i> | |



ENTREES

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| GJ FRENCH ONION BURGER* | 26 |
| <i>44 farms ground chuck, caramelized onions, gruyere, horseradish dijonnaise, steak fries</i> | |
| FRIED HOLMES CHICKEN | 36 |
| <i>two pieces, dirty rice</i> | |
| GULF FISH* | 42 |
| <i>smoked paprika achiote rub, salsa verde, masa dumpling, marinated red onion & jalapeno, cilantro</i> | |
| WHOLE LOBSTER | 115 |
| <i>wood fire roasted, cornbread stuffing, garlic herb butter</i> | |
| SMOKED PORK SHOULDER | 38 |
| <i>braised black eyed peas, wilted collard greens, GJ gold BBQ</i> | |

STEAKS

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|---|-----|
| 100 DAY HANGER STEAK* | 46 |
| <i>wet aged, 44 farms, wood fire grilled</i> | |
| WAGYU ZABUTON* | 65 |
| <i>wet aged, snake river farms, cast iron</i> | |
| RIBEYE* | 69 |
| <i>wet aged, 44 farms, cast iron</i> | |
| TX STRIP* | 95 |
| <i>wet aged, 44 farms, cast iron</i> | |
| PORTERHOUSE* | 145 |
| <i>wet aged, 44 farms, cast iron</i> | |
| LONG BONE RIBEYE* | 175 |
| <i>dry aged, 44 farms, cast iron</i> | |

SIDES

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| BROWN BUTTER ROASTED MUSHROOMS | 15 |
| WILTED ATKINSON FARMS KALE | 15 |
| <i>garlic, chilies, parmesan</i> | |
| CHARRED CORN | 15 |
| <i>spiced crema, queso fresco, cilantro</i> | |
| BROCCOLI & CHEESE | 15 |
| SMASHED & FRIED NEW POTATOES | 15 |
| GRILLED CABBAGE | 17 |
| <i>anchovy, parmesan, herbed breadcrumb, 3-year GJ prosciutto</i> | |
| FRIED BRUSSELS SPROUTS | 15 |
| <i>creole vinaigrette, crispy garlic</i> | |
| CREAMED COLLARD GREENS | 15 |
| CURRIED CAULIFLOWER | 15 |
| <i>turmeric yogurt, feta, herbs</i> | |
| STEAKHOUSE HELPER | 17 |

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.