

GEORGIA JAMES

BEGINNINGS

MEAT & CHEESE*	35
<i>house prosciutto, pork rillette, country pate, cheese, pickle, mustard, toasted focaccia</i>	
BEEF CARPACCIO*	28
<i>pho cured tenderloin, crispy rice noodle, sprout salad, lemongrass aioli, hoisin glaze</i>	
VIET-CAJUN ROASTED OYSTERS*	35
HEARTH ROASTED PORK BELLY	28
<i>gochugaru cucumbers, blistered shishito, sesame</i>	
R-C RANCH WAGYU BONE MARROW	25
<i>pecan pesto, toasted focaccia</i>	
BACON SAUSAGE & HASH BROWNS	24
<i>roasted fresno crème fraîche, cured farm egg, herbs</i>	
GULF SHRIMP	28
<i>sweet corn, andouille, blistered grape tomato, lemon butter</i>	



STEAKS

JAPANESE A5 WAGYU*	MKT
<i>4oz minimum order</i>	
HANGER STEAK*	46
<i>44 farms</i>	
WAGYU ZABUTON*	65
<i>snake river farms</i>	
RIBEYE*	75
<i>44 farms</i>	
TX STRIP*	95
<i>44 farms</i>	

ENTREES

FRIED HOLMES CHICKEN	36
<i>two pieces, dirty rice</i>	
GULF FISH*	42
<i>scallion confit, charred cabbage, szechuan style noodle</i>	
DOUBLE BONE PORK CHOP*	55
<i>sweet tea brine, fried okra, sauce creole</i>	
WHOLE LOBSTER	135
<i>hearth roasted, cornbread stuffing, garlic herb butter</i>	

RAW BAR

EAST COAST OYSTERS*	21/42
GULF COAST OYSTERS*	18/36
CLASSIC SHRIMP COCKTAIL*	25
TUNA TARTARE*	26
<i>crispy rice, soy vinaigrette, avocado, sesame, nori</i>	
SMOKED REDFISH DIP*	24
<i>fried saltines</i>	
LUMP CRAB*	26
<i>sauce gribiche, cucumber, buttered breadcrumb</i>	
PICKLED SHRIMP SALAD*	24
<i>cane vinegar marinade, mirliton salad</i>	
SEAFOOD TOWER*	MKT
<i>daily selection of oysters, shrimp cocktail, tuna tartare, smoked redfish dip, lump crab, pickled shrimp salad</i>	

SALADS AND SUCH

SLAB SALAD	20
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire bleu cheese, benton's bacon lardons</i>	
GJ CAESAR SALAD	20
<i>whole leaf romaine, caesar vinaigrette, parmesan, sourdough crouton</i>	
FARMER'S CUT	16
<i>local greens, tomato, red onion, cucumber, spiced pecans, lemon-dijon vinaigrette</i>	

PORTERHOUSE*	145
<i>44 farms</i>	
LONG BONE RIBEYE*	185
<i>44 farms, dry aged</i>	

ADDITIONS

CRAB ROCKEFELLER	15
ROASTED GARLIC BUTTER	6
CHIMICHURRI	5
GJ STEAK SAUCE	5

SIDES

BROWN BUTTER ROASTED MUSHROOMS	17
SMASHED & FRIED NEW POTATOES	15
CREAMED COLLARD GREENS	15
FRIED BRUSSELS SPROUTS	15
<i>creole vinaigrette, crispy garlic and onion</i>	
CHARRED CORN	15
<i>spiced crema, queso fresco</i>	
LOADED POTATOES AU GRATIN	17
FRIED ONION MASALA	15
<i>turmeric yogurt, dill, cilantro</i>	
STEAKHOUSE HELPER	17

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