

BEGINNINGS

CHICKEN LIVER PATE	20
<i>seasonal preserves, toasted focaccia</i>	
UB CHARCUTERIE	35
<i>seasonal pickled vegetables</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>	
COLLARD GREEN & KING CRAB DIP	24
<i>fried saltines</i>	
HOUSE TASSO HAM	20
<i>butter milk biscuit, pimento cheese, jalapeno jelly</i>	

RAW BAR

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
KING CRAB SALAD*	24
<i>old bay mustard aioli, cucumber, shallot</i>	
CHARRED OCTOPUS AGUACHILE*	26
<i>cucumber, cilantro, habanero oil</i>	
SEAFOOD TOWER*	115
<i>daily selection of oysters, tuna crudo, shrimp cocktail, king crab salad, charred octopus aguachile</i>	

SALADS AND SUCH

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>	



ENTREES

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>summer succotash, GJ gold bbq sauce</i>	

STEAKS

100 DAY HANGER STEAK*	46
<i>wet aged, 44 farms, wood fire grilled</i>	
RIBEYE*	69
<i>wet aged, 44 farms, cast iron</i>	
ZABUTON*	65
<i>wet aged, snake river farm, 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

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
FRIED EGGPLANT & SQUASH	15
<i>xo sauce, peanuts</i>	
FRIED BRUSSELS SPROUTS	15
<i>creole vinaigrette, crispy garlic</i>	
CREAMED COLLARD GREENS	15
GRILLED CAULIFLOWER	15
<i>shallot & garlic aioli, fermented honey</i>	
STEAKBURGER HELPER	17

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