



Reservations: Call: (919) 969 - 1155

Dinner Nightly Monday-Saturday 5:30pm - 10:00pm

Glen Lennox Shopping Center Hwy 54 at 15-501 1201 Raleigh Rd, Chapel Hill, NC 27514

“Excellence is the respect of the perfect ingredient – naked” – *Giorgios*

Appetizers

- Grilled House Cured Double Cut Bacon / charred onion / sherry / honey 9
- Foie Gras Mousse / truffle / balsamic jam / brioche 11
- Steak Tartare / potato chips / French onion dip 11
- Tuna Tartare / citrus / creamy soy / wasabi crackers 17
- Caramelized Sea Scallops / truffle potato puree / forest mushrooms / natural jus 16
- Bin 54 Sliders / brioche bun / onion marmalade / local goat cheese 11
- Chilled Lobster / avocado / cucumber / black truffle / mango-yuzu coulis 15
- Crabcake / corn remoulade / cabbage slaw 14
- Grilled Provoleta / homemade chorizo / parsley / garlic / crostini 9
- Cheese Plate / selection of Artisanal Cheeses 15

Salads

- Baby Lettuce Salad / shallot / balsamic vinaigrette 9
- Caesar Salad / parmigiano-reggiano / black olive crostini / white anchovie 12
- Beet Salad / arugula / candied walnuts / pear / blue cheese / orange vinaigrette 13
- Wedge Salad / carrot / green onion / bacon / cherry tomato / roasted garlic ranch dressing . . . 10
(add blue cheese crumbles \$2)
- Spinach Salad / spiced pecans / bacon / granny smith apple / red onion / warm balsamic
vinaigrette / local goat cheese 10
- Chopped Greek Salad / bell peppers / kalamata olive / red onion / feta / cucumber / romaine /
oregano / lemon vinaigrette 10

Seafood

- Big Eye Tuna (Szechuan pepper) 31
- Wahoo 25
- Organic Scottish Salmon 28
- Maine Lobster 60

Condiments (select one)

- Beurre Blanc
- 54 Steak Sauce
- Ponzu-Wasabi
- Chimichurri
- Red Wine Demi Glace
- Blue Cheese Butter
- Béarnaise
- Horseradish
- Dried Cherry
- Shallot
- Romesco
- Your choice of one & always served on the side.
(additional condiments \$2)

Meats

- Filet Mignon (6oz) 30
- Filet Mignon (10oz) 38
- Dry Aged New York Strip (14oz) 45
- Prime Bone-In Ribeye (22oz) 60
- Prime Porterhouse (32oz) 90
- Hanger Steak (12oz) 24
- Braised Beef Short Rib /mire poix / red wine jus 25
- Roasted Kurobuta Pork Loin (8oz) 23
- Veal Chop (14 oz) 34
- Hamburger (10oz) w/French Fries 15
(5oz) w/French Fries 8
- Wood Grilled Moulard Duck Breast / duck confit /
spiced honey 26

Rare=Cool Red Center / Medium Rare=Warm Red Center / Medium=Warm Pink Center / Medium Well=Hot Light Pink Center

Bin 54 steaks are seasoned with kosher salt and fresh ground pepper, slow grilled over a hickory wood fire, and left to rest for a quarter of the actual cooking time.



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Vegetables

- Brussels Sprouts / House Cured Bacon 8
- Sautéed Spinach / Ricotta Salata 8
- Creamed Spinach Casserole 8
- Haricots Verts, Brown Butter, Almonds 8
- Mushroom Ragout, Garlic, Thyme 8

Potatoes, Pasta, Grains

- Yukon Gold Potato Puree 8
- Wood Roasted Potatoes 8
- Twice Paked Potato 8
- French Fries 8
- French Fries / Parmesan, Rosemary / Garlic 8
- Cheddar Bacon Grits 7
- Truffled Four Cheese Macaroni 14
- Scalloped Potatoes 8

Accompaniments served a la carte

* Please notify your Server of any allergy or dietary restrictions.

* For your convenience a twenty percent gratuity will be automatically added to parties of six or more.

* Prices and menu items subject to change.



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Desserts

Molten Chocolate Cake /Caramel Ice Cream / Crème Anglaise

(Suggested wine, La Rectorie “le Mute sur Grains” Banyuls, `05 France)

Cinnamon Bread Pudding / Candied Pecans / Rum Poached Cherries

(Suggested wine, Presidential 40 Year Tawny Porto, Portugal)

Espresso Crème Brûlée / Chocolate Hazelnut Biscotti

(Suggested wine, Niepoort 20 Year Tawny Porto, Portugal)

Banana Pudding / Bourbon Pecan Cookies / Meringue

(Suggested wine, Klein Constantia “Vin de Constance” `01, South Africa)

Brown Sugar and Poached Pear Napoleon

(Suggested wine, R.L. Buller and Son Premium Fine Muscat, Victoria, Australia)

Ice Cream Sampler / Pistachio/ Honey Chamomile / Vanilla

(Suggested wine, Talijancich “Julian James” 10 Year White Solero, Australia)

Sorbet Sampler / Raspberry/ Mango Passion Fruit / Apricot

(Suggested wine, Sant’ Evasio Brachetto d’Acqui `07, Piedmont, Italy)

Cheese Plate

(Suggested wine, Juan Sebastian Elcano Fino Sherry, Spain)

Sweet & Fortified Wines

Sant’ Evasio Brachetto d’Acqui Asti `07, Piedmont, Italy

Klein Constantia “Vin de Constance” `01, Constantia, South Africa

R.L. Buller and Son Premium Fine Muscat, Victoria, Australia

Graham’s “Six Grapes” Reserve Porto, Portugal

R.L. Buller and Son Premium Fine Tawny Port, Victoria, Australia

Niepoort 20 Year Tawny Porto, Portugal

Presidential 40 Year Tawny Porto, Portugal

Smith Woodhouse 1986 Colheita Tawny Porto, Portugal

La Rectorie “le Mute sur Grains” Banyuls, France

Broadbent 10 Year Malmsey Madeira, Portugal

Rare Wine Co. Historic Series “Boston Bual Special Reserve” Madeira, Portugal

Juan Sebastian Elcano Fino Sherry, Spain

Flight of Sweet and Fortified Wines, Choose any three above and receive a 1oz pour of each

Brandies

Remy Martin VSOP Cognac

Courvoisier XO Cognac

Martell “Cordon Bleu” Cognac

Hennessy “Paradis Extra” Cognac

Remy Martin “Louis XIII” Grande Champagne Cognac

Cordials and Liqueurs

Amaretto Di Saranno

B&B

Drambuie

Godiva Dark Chocolate

Navan Madagascar Vanilla

Grand Marnier

Grand Marnier Cent Cinquantenaire 150th Anniversary Edition