

Georgia Brown's Restaurant Week 2025*

Dinner Only Monday August 18th through Saturday January 23rd

Please select one from each category

Inspirations...

Rockfish Bites

deep fried, pickled cabbage, jalapeño tartar sauce

Ma Browns Breadbasket

buttermilk biscuits, cornbread, sweet milk bread, bacon jam, pimento cheese, peach honey butter

Tomato & Crab

brulee slice beef steak tomato, lump crab, corn relish, chive oil

Watermelon Salad

tomato & watermelon, corn relish, micro basil, lemon olive oil

Staples...

Shrimp & Grits

jumbo shrimp, spicy andouille sausage, buttery seafood broth

Buttermilk Fried Chicken

smoked turkey collards, garlic mashed potatoes, roasted chicken gravy

Seafood Etouffee

crawfish, fried snapper, saffron rice

Grilled Pork Chop

Grilled peaches, shaved brussels sprouts, roasted fingerling potatoes, grilled pedaches

Vegetarian Layered Moussaka (Vegan)

shiitake mushrooms, spinach, eggplant, onions, roasted red peppers, vegan mozzarella, basil marinara

Confections...

Red Velvet Cake

chocolate drizzle, whipped cream

Bourbon Brownie Sunday

vanilla bean ice cream, bourbon caramel, whipped cream

Peach Cobbler

a la mode, caramel drizzle

\$55 per person, not including tax, gratuity and service charge.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.*

A 20% service charge is included on every tab.

18% is distributed directly to service workers on top of their base wages, and the remaining 2% is used to help pay for our staff costs, such as base wages, health insurance, etc.

You may choose to leave an additional tip!