



# Salads

<b>Simple Southern</b>	12
mesclun mix, heirloom cherry tomatoes, roasted corn, feta cheese, herb vinaigrette	
<b>Classic Caesar</b>	14
crisp romaine, croutons, parmesan, house-made caesar dressing	
<b>Fried Chicken Salad*</b>	20
mesclun mix, tomatoes, red onions, spicy peanuts, blue cheese, horseradish ranch	
<b>Kitchen Sink Country Cobb</b>	20
mixed greens, jerk chicken, boiled egg, bacon, avocado, tomato, red onion, blue cheese, buttermilk ranch	
<b>Steak Salad</b>	22
grilled NY strip, mesclun mix, caramelized onions, cherry tomatoes, blue cheese dressing	

# Inspirations

<b>Appetizer Sampler (Serves 4-5)</b>	60
fried green tomatoes, devils on horseback, catfish fingers, chicken livers, deviled eggs w/caviar	
<b>Soup D'jour</b>	12
in the mood of the chef	
<b>Fried Green Tomatoes</b>	18
herbed goat cheese, lemon cayenne mayo, tomato relish	
<b>Ma Browns Biscuits</b>	15
bacon jam, pimento cheese, peach honey butter	
<b>Heirloom Tomato Stack*</b>	17
basil pesto, bacon jam, feta cheese, balsamic vinaigrette	
<b>Fried Chicken Livers</b>	15
benne seed & cornmeal crusted, mustard soy emulsion	
<b>Catfish Fingers</b>	16
deep fried, southern slaw, creole corn tartar sauce	
<b>Deviled Eggs</b>	14
topped with caviar	
<b>Fried Calamari</b>	18
hot peppers, lemon tartar sauce	
<b>Seasonal Ceviche*</b>	19
freshest seafood available	
<b>Devils On Horseback</b>	14
blue cheese stuffed dates wrapped in bacon, mumbo sauce	

# Low Country Staples

<b>Buttermilk Fried Chicken</b>	27
buttermilk soaked, smoked turkey collards, garlic mashed potatoes, roasted chicken gravy	
<b>20-oz Cowboy Steak*</b>	67
garlic mashed potatoes, medley of spinach, mushrooms, onions, house-made steak sauce	
<b>“Devil” Shrimp</b>	38
crab stuffed, sautéed spinach, mac & cheese, smoked pepper, butter sauce	
<b>Carolina Gumbo</b>	29
spicy andouille, okra, duck, shrimp, chicken, dark roux, lump crab, dirty rice	
<b>Creole Blackened Salmon*</b>	34
spicy roasted fingerlings, sautéed spinach, pineapple butter sauce	
<b>Whole Red Snapper</b>	48
fried or grilled, dirty rice, simple salad, cilantro chilli drizzle	
<b>Charleston Perlaw</b>	30
jumbo shrimp, duck, spicy andouille sausage, red rice, toasted bread crumbs	
<b>Pork Chop</b>	30
candied yams, sautéed shaved brussels sprouts, red-eye gravy	
<b>Roasted Chicken</b>	26
spicy fingerling potatoes, sautéed green beans, chicken jus	
<b>Grilled Lamb Chops*</b>	42
garlic mashed potatoes, sautéed green beans, lamb jus	
<b>Shrimp &amp; Grits</b>	36
jumbo shrimp, spicy andouille sausage, buttery seafood broth	
<b>Country Fried Steak</b>	35
ribeye, jalapeño cream corn, garlic mashed potatoes, spicy southern gravy	

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

A 20% gratuity will be added to all parties

# More... more... more...

<b>Seafood Skewer</b>	20	<b>Bacon (Sat only)</b>	8
<b>Fried Chicken</b>	10	<b>2 Eggs any style (Sat only)</b>	10
<b>Grilled Shrimp (4 pcs.)</b>	16	<b>Grilled Ribeye (5oz)</b>	16
<b>Salmon*</b>	12		

## The Fixin's

mac & cheese, smoked turkey collards, dirty rice, sautéed green beans, creamy grits, sidewinder fries, sautéed brussels sprouts, roasted fingerlings, mashed yams, sautéed spinach, garlic mashed potatoes, medley of spinach mushroom, onions, red rice, jalapeño creamed corn

10

## Saturdays

Available 11:30am-2pm

## Plated Brunch

<b>Country Steak &amp; Eggs</b>	24
grilled NY strip, scrambled eggs, home fried potatoes	
<b>Chicken &amp; Waffles</b>	22
malted waffle, buttermilk fried chicken, maple syrup, chicken gravy	
<b>Old Tom Morris</b>	20
scrambled eggs, Scottish smoked salmon, goat cheese, tomatoes, spinach	
<b>Farm Raised Catfish</b>	23
jerk or cornmeal fried, creamy grits, julienned vegetables, spicy tartar sauce	
<b>Garden Frittata</b>	16
mushrooms, spinach, tomatoes, feta cheese, asparagus, mumbo sauce	
<b>Vegetarian “Chicken” Croquette</b>	20
soy based meatless chicken, garlic mashed potatoes, sautéed spinach, tomato fondue	

## Sandwiches

Served with sidewinder fries

<b>GBR Burger*</b>	18
½ pound, brioche bun, cheddar cheese, LTM, crispy onions	
<b>Fried Chicken Sandwich</b>	16
fried chicken, brioche bun, lettuce, tomato, spicy mayo	
<b>Jerk Chicken Club</b>	17
grilled, brioche loaf, crispy bacon, lettuce, tomato, creamy honey mustard	



# Drinks

## Cocktails

### Mr. Hartley 15

Pisco, Jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon

### Kansas City Shuffle 15

Bourbon, aperol, madagascar vanilla, grapefruit, lemon

### GBR Peach Martini 15

Vodka, peach essence, raw honey, pineapple, lime

### Down Yonder 15

Cognac vs, Kronan Swedish punsch, spiced, grenadine, passion fruit, orange, lemon

### Soco Mule 15

Southern Comfort 100, ginger, lime, club soda

### Barrel Aged Vieux Carre 15

Cognac, rye whiskey, benedictine, vermouth rouge, orange bitters

## Beers

### Daily Beer 6

### Miller High Life 7

Lager, Wisconsin, USA, 4.6%

### Stella Artois 7

Lager, Belgium, 5.0%

### Devils Backbone 7

Vienna lager, Virginia, 5.2%

### Sweet Water 7

Pale Ale, Georgia, USA 5.4%

### Goose Island 7

Ipa, Illinois, USA, 5.9%

### Bold Rock Pear 7

Cider, Virginia, USA, 4.7%

## Wines by the glass

### CHAMPAGNE & SPARKLING

#### Prosecco 11/44

La Jara, Veneto, Italy, nv

#### Champagne 23/115

Piollot, brut nature, Champagne, France, 2015

### ROSE

#### Syrah/ Mourvèdre 12/44

Jean Luc Columbo, Provence, France, 2019

### WHITE

#### Daily White 12

#### Chardonnay 17/68

Jean Marc Brocard, Chablis, France, 2019

#### Chardonnay 15/60

Hahn Vineyards, Santa Lucia, California, USA, 2018

### Sauvignon Blanc 14/56

Hunter's, Marlborough, New Zealand 2018

### Riesling 12/56

Dr. Hermann, Mosel, Germany, 2019

### Pinot Grigio 13/52

Ornella Molon, Veneto, Italy, 2019

### RED

#### Daily Red 13

#### Merlot 15/60

Markham, Napa Valley, California USA, 2017

#### Malbec 13/52

Los Noques, Mendoza, Argentina, 2013

#### Bordeaux 14/56

Gonet-Medeville Cru Monplaisir, Bordeaux Superieur, France, 2018

#### Côtes du Rhône 14/56

Domaine Janasse, France, 2018

#### Garnacha 13/52

Gaznata Gredos, Castilla y Leon, Spain, 2016

#### Cabernet Sauvignon 15/60

Noble Tree, Sonoma, California, USA, 2013

#### Pinot Noir 14/56

Sean Minor, Napa Valley, California, USA, 2018