

LUNCH | JANUARY 8, 2026

Specials

SEA ISLAND RED PEA CHILI

palmetto beef, sharp cheddar cheese, scallions | 10

NORTH CAROLINA LUMP CRAB CAKES

charleston creole, remoulade | 26

GRILLED CHERRY POINT SWORDFISH

french lentils, roasted winter squash, coconut curry, crispy okra | 24

PIMENTO CHEESE BLT

heritage farm bacon, local baby lettuce, tomato, grilled sourdough bread | 17

Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

WHIPPED RICOTTA & LOCAL HONEY

fresh figs, petite arugula salad, grilled baguette | 18

STEAMED LOCAL CLAMS

clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 19

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette | 19

CHARCUTERIE PLATE

country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21

FRIED CHICKEN LIVERS

marsh hen mill grits, onion jus, pepper relish | 18

Mains

GRILLED SALMON SALAD*

arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 21

GRILLED CHICKEN & CAROLINA APPLE SALAD

baby lettuces, red grapes, bleu cheese, toasted walnuts, champagne vinaigrette | 19

SHRIMP & GRITS

house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 22

SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonaise, house pickles, toasted sesame seed bun | 16

HOUSE CURED CORNED BEEF REUBEN

sauerkraut, fontina cheese, special sauce, grilled rye bread | 17

ALLEN BROTHERS STEAK FRITES*

carved beef tenderloin, parmesan fries, onion jus | 32

Sides | 8

MARSH HEN MILL GRITS | BROCCOLI & PARMESAN | FRESH FRUIT | CHARRED OKRA

FRENCH FRIES | CRISPY BRUSSEL SPROUTS | BRAISED COLLARD GREENS

RUSS MOORE

EXECUTIVE CHEF

ALLISON CAREY

GENERAL MANAGER

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

PLEASE ALERT YOUR SERVER TO ALL ALLERGIES



LUNCH FIXE	
3 courses for \$35	
SMALL PLATES	
sea island red pea chili	
butternut bisque	
baby lettuce salad	
MAIN	
shrimp & grits	
southern medley	
swordfish	
pimento blt	
DESSERT	
chocolate pot de crème	
crème brûlée	
daily ice cream	
brownie tiramisu	