

# LUNCH | SEPTEMBER 1, 2026

## Specials

- CHARLESTON CREAM OF CRAB SOUP  
mace, sherry, chives | 12
- CRAB SALAD\*  
mashed avocado, heirloom cherry tomatoes, brown butter crostini | 21
- GRILLED CHERRYPOINT SWORDFISH  
carolina gold rice, bok choy, corn, red miso, toasted benne seed | 24
- SALMON BURGER  
local lettuce, tomato, avocado mayo, toasted sesame seed bun | 16
- KEEGAN FILION FARM CHICKEN AND DUMPLINGS  
onion, celery, scallion, thyme | 19

## Small Plates

- BUTTERNUT SQUASH BISQUE  
pecan crumble, creme fraiche | 12
- BABY LETTUCE SALAD  
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY  
local canteloupe, marcona almonds, petite arugula salad, grilled baguette | 19
- STEAMED LOCAL CLAMS  
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 21
- 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
- CHICKEN LIVERS  
marsh hen mill grits, sweet pepper relish, onion ju | 19

## Mains

- GRILLED SALMON SALAD\*  
arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 23
- CRISPY CHICKEN SALAD  
red leaf & gem lettuce, shaved parmesan cheese, granny smith apples, mixed crunchy seeds, caesar dressing | 21
- CAROLINA SHRIMP & GRITS  
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 23
- SOUTHERN MEDLEY  
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 21
- HOUSE CURED CORNED BEEF REUBEN  
fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye | 18
- BRASSTOWN BEEF DOUBLE CHEESEBURGER\*  
minced onions, dijonnaise, house pickles, toasted sesame seed bun | 16
- ALLEN BROTHERS STEAK FRITES\*  
carved beef tenderloin, parmesan fries, onion jus | 35

## Sides | 8

- MARSH HEN MILL GRITS | FRESH FRUIT | BROCCOLI & PARMESAN | CHARRED OKRA
- FRENCH FRIES | CRISPY BRUSSELS 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  
crab soup  
butternut bisque  
baby lettuce salad

MAIN  
shrimp & grits  
southern medley  
chicken & dumplings

DESSERT  
chocolate pot de crème  
crème brûlée  
daily sorbet  
daily ice cream  
pound cake