

LUNCH | FEBRUARY 10, 2026

Specials

SPLIT PEA SOUP

crispy country ham, chives | 10

CORNMEAL FRIED OYSTERS

baby arugula, lemon, remoulade | 18

PAN ROASTED CAROLINA FLOUNDER

roasted garlic polenta, sauteed broccoli, peperonata | 24

CHICKEN PARMESAN SANDWICH

fontina cheese, basil pesto, red sauce, toasted sesame bun | 18

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



LUNCH FIXE 3 courses for \$35

SMALL PLATES

split pea soup
butternut bisque
baby lettuce salad

MAIN

shrimp & grits
southern medley
chicken parm sandwich
flounder

DESSERT

chocolate pot de crème
crème brûlée
daily ice cream
sorbet

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, dijonnaise, 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****