

LUNCH | OCTOBER 16, 2026

Specials

- BLACK EYED PEA SOUP
palmetto beef, cabbage, scallions | 10
- CORNMEAL FRIED OYSTERS
petite arugula salad, lemon, remoulade | 21
- RED WINE BRAISED LAMB STEW
red skin mashed potatoes, pearl onions | 25
- GRILLED CHERRY POINT SWORDFISH SANDWICH
peperonata, lemon aioli, arugula, toasted sesame seed bun | 22

Small Plates

- BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 12
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
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 jus | 19

Mains

- GRILLED SALMON SALAD*
arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 23
- GRILLED CHICKEN & LOCAL APPLE SALAD
ghost grow & gem lettuce, shaved parmesan cheese, 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 BRUSSEL SPROUTS | BRAISED COLLARD GREENS | SOUTHERN COLESLAW



LUNCH FIXE

3 courses for \$35

SMALL PLATES

black eyed pea soup

butternut bisque

baby lettuce salad

MAIN

shrimp & grits

southern medley

swordfish

lamb stew

DESSERT

chocolate pot de crème

crème brûlée

daily sorbet

daily ice cream