

BRUNCH | MAY 24, 2026

Specials

BROCCOLI CHEDDAR SOUP

cheddar cheese, chives | 10

CORNMEAL FRIED OYSTERS

baby lettuce, lemon, tartar sauce | 21

RETRO TUNA MELT

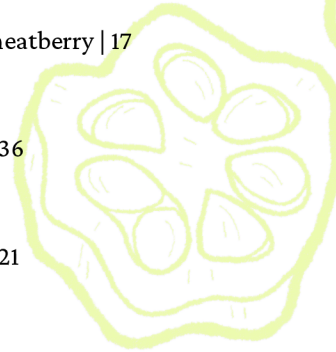
heritage farm bacon, lettuce, tomato, fontina cheese, toasted wheatberry | 17

PAN ROASTED EAST COAST HALIBUT

stewed lima beans, local kale, corn, toasted almond gremolata | 36

FRIED CHICKEN TENDER SALAD

mixed local lettuces, shaved parmesan cheese, caesar dressing | 21



Small Plates

BUTTERNUT SQUASH SOUP

pecan crumble, creme fraiche | 10

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

WHIPPED RICOTTA & LOCAL HONEY

local strawberries, baby arugula, 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

FRIED CHICKEN LIVERS*

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

Mains

SHRIMP & GRITS

house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 23

FRIED CHICKEN & WAFFLES

southern fried or candied hot, pecan butter, summer berries, maple syrup | 21

GRILLED SALMON SALAD*

arugula, couscous, dried fruit, pine nuts, feta, lemon shallot vinaigrette | 23

SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 21

STOREY FARM EGGS BENEDICT*

toasted english muffin, sautéed spinach, house smoked pork loin, hollandaise | 18

STEAK & STOREY FARM EGGS*

carved beef tenderloin, two fried storey farm eggs, crispy yukon gold potatoes | 45

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonnaise, house pickles, toasted sesame bun | 16

Sides | 8

FRESH FRUIT | MARSH HEN MILL YELLOW GRITS | FRIED FINGERLING POTATOES | CHARRED OKRA

BRAISED COLLARD GREENS | BROCCOLI & PARMESAN | CRISPY BRUSSELS SPROUTS

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 food allergies

BRUNCH BEVERAGE FEATURES

MIMOSA TRIO
bottle of prosecco with carafes of pomegranate, peach, and strawberry lemonade | 50

BASIL BLOODY MARY
house basil infused vodka, charleston bloody mary mix, pepperoncini, salt rim | 14

STRAWBERRY LEMONADE MIMOSA | 12