

BRUNCH | AUGUST 30, 2026

Specials

- TRUFFLED MUSHROOM BISQUE
parmesan, chives | 12
- CAESAR SALAD
mixed lettuces, shaved parmesan cheese, local apples, crunchy seed mix | 14
- GRILLED CHERRY POINT SWORDFISH SANDWICH
crispy onions, local lettuce, tomato, avocado mayo, toasted sesame seed bun | 24
- SUNDAY FISH FRY
cornmeal fried halibut, southern coleslaw, french fries, remoulade | 26

Small Plates

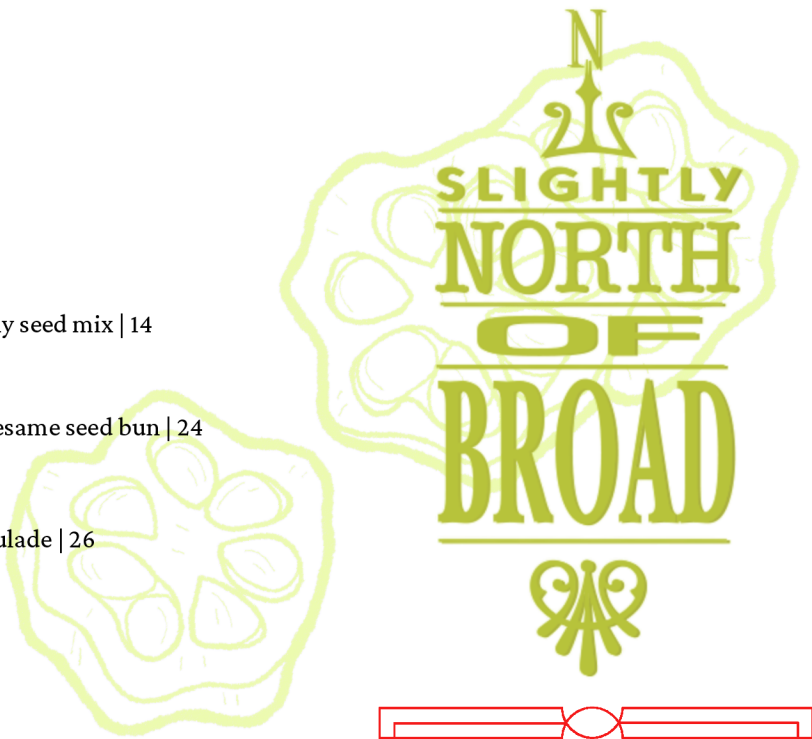
- SUMMER GAZPACHO
cucumber, tomato, bell pepper | 12
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
local pears, baby arugula, grilled baguette | 19
- STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 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 kale, 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 | FRENCH FRIES | BROCCOLI & PARMESAN
- BRAISED COLLARD GREENS | CRISPY BRUSSELS SPROUTS | CHARRED OKRA



BRUNCH BEVERAGE FEATURES

- MIMOSA TRIO
bottle of prosecco with carafes of pomegranate, peach, and rosemary lemonade | 50
- BASIL BLOODY MARY
house basil infused vodka, charleston bloody mary mix, pepperoncini, salt rim | 14
- ROSEMARY LEMONADE MIMOSA | 12

CHILLED LOCAL SEAFOOD PLATTER

- RAW STEAMBOAT CREEK OYSTERS
edisto island, sc
- POACHED TARVIN SHRIMP
mt. pleasant, sc
- CAROLINA BLUE CRAB SALAD
belhaven, nc
- traditional accompaniments | 62

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