

BRUNCH | JULY 12, 2026

Specials

- BRASSTOWN BEEF CHILI

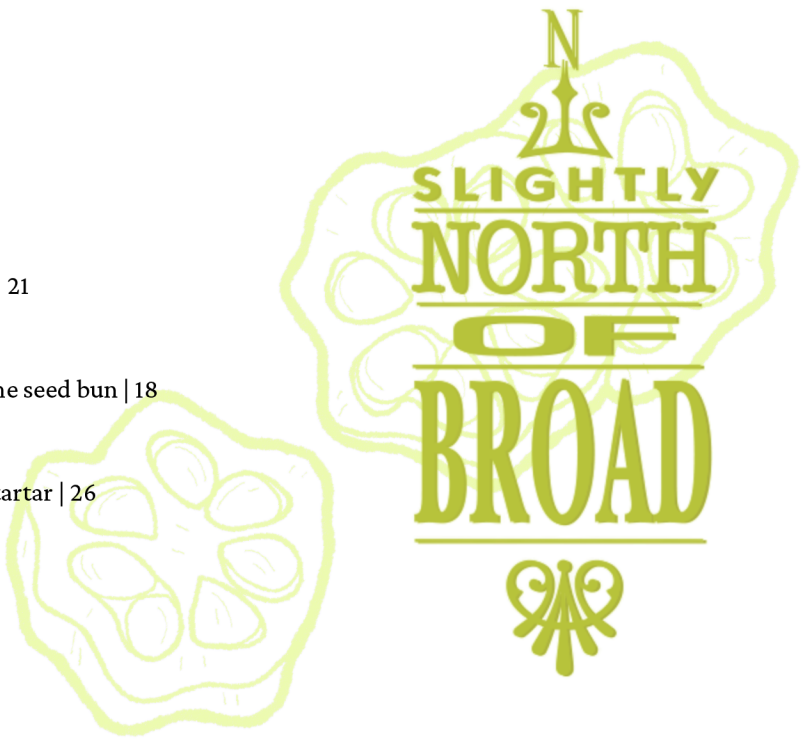
sea island red peas, cheddar cheese, scallions | 10
- SOUTHERN CRAB SALAD*

mashed avocado, petite arugula salad, brown butter crostini | 21
- GRILLED CHICKEN CORDON BLEU SANDWICH

fontina cheese, house smoked ham, dijonnaise, toasted sesame seed bun | 18
- PAN ROASTED CAROLINA FLOUNDER

braised collard greens, marsh hen mill greens, green tomato tartar | 26
- GRILLED TUNA STEAK & STOREY FARM EGGS*

crispy brussels sprouts & country ham butter | 36



Small Plates

- SUMMER GAZPACHO

cucumber, tomato, bell pepper | 12
- BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY

carolina peaches, 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

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

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, local watermelon, 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 | FRENCH FRIES | CHARRED OKRA

BRAISED COLLARD GREENS | BROCCOLI & PARMESAN | CRISPY BRUSSELS SPROUTS