

LUNCH | AUGUST 31, 2026

Specials

- CHARLESTON CREAM OF CRAB SOUP
mace, sherry, chives | 10
- CRAB SALAD*
mashed avocado, heirloom cherry tomatoes, brown butter crostini | 21
- GRILLED CAROLINA MOUNTAIN TROUT
carolina gold rice, bok choy, corn, red miso, toasted benne seed | 24
- SALMON BURGER
local lettuce, tomato, avocado mayo, toasted sesame seed bun | 16
- KEEGAN FILION FARM CHICKEN AND DUMPLINGS
onion, celery, scallion, thyme | 19

Small Plates

- BUTTERNUT SQUASH BISQUE
pecan crumble, creme fraiche | 12
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
cypress hill farms pears, 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 ju | 19

Mains

- GRILLED SALMON SALAD*
arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 23
- CRISPY CHICKEN SALAD
red leaf & gem lettuce, shaved parmesan cheese, granny smith apples, crushed seed mix, 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 BRUSSELS 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****



LUNCH FIXE

3 courses for \$35

SMALL PLATES

crab soup

butternut bisque

baby lettuce salad

MAIN

shrimp & grits

southern medley

grilled trout

chicken & dumplings

DESSERT

chocolate pot de crème

crème brûlée

daily sorbet

daily ice cream

pound cake