

BRUNCH | OCTOBER 11, 2026

Specials

- KING TRUMPET MUSHROOM BISQUE

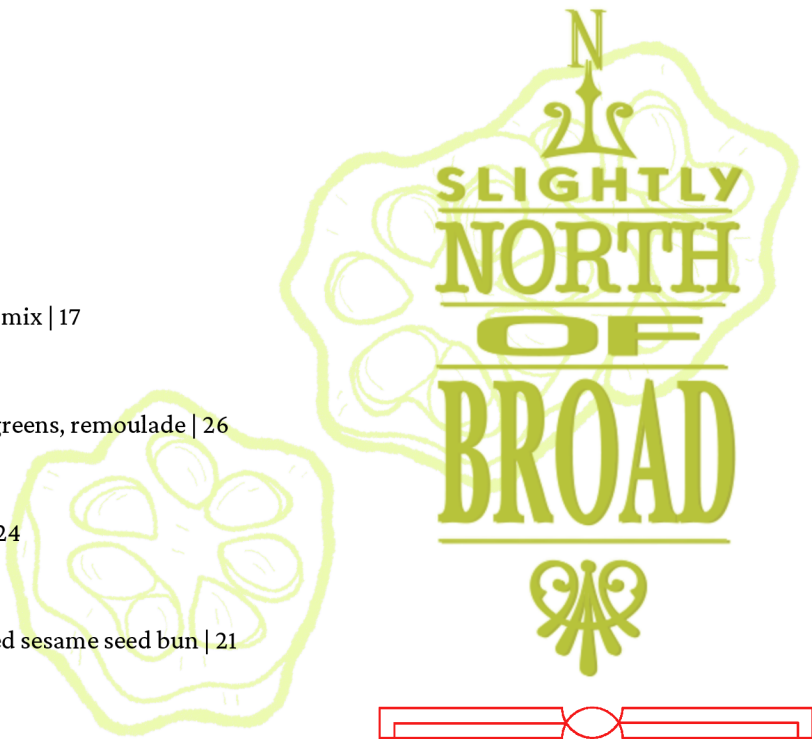
truffle oil, parmesan, chives | 10
- CAESAR SALAD

scarlet butter lettuce, shaved parmesan cheese, crunchy seed mix | 17
- SUNDAY FISH FRY

cornmeal fried halibut, marsh hen mill grits, braised collard greens, remoulade | 26
- BRAISED LAMB SHANK

red skin mashed potatoes, pine nut gremolata, red wine jus | 24
- GRILLED CHERRY POINT SWORDFISH CLUB

heritage farm bacon, local lettuce, tomato, lemon aioli, toasted sesame seed bun | 21



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, 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

PEPERONCINI BLOODY MARY

house peperoncini infused vodka,
charleston bloody mary mix, 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, fresh fruit, 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 greens, 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

COLLARD GREENS | CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN | SOUTHERN COLESLAW

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