

BRUNCH | SEPTEMBER 13, 2025

Specials

- MIMOSA TRIO
bottle of prosecco with carafes of blueberry & lemon purée, peach nectar, and house salted grapefruit juice | 50
- SPLIT PEA SOUP
country ham, chives | 10
- GRILLED LOCAL CHERRYPOINT SWORDFISH SALAD
baby lettuce, chickpeas, house pickled pepper, cucumber, heirloom cherry tomatoes, tzatziki dressing | 21
- SHAVED ROSEMARY LAMB SANDWICH
caramelized onion, fontina cheese, au ju, toasted ciabatta | 18
- LOWCOUNTRY FISH FRY
southern coleslaw, marsh hen mill grits, cajun tartar | 24

Small Plates

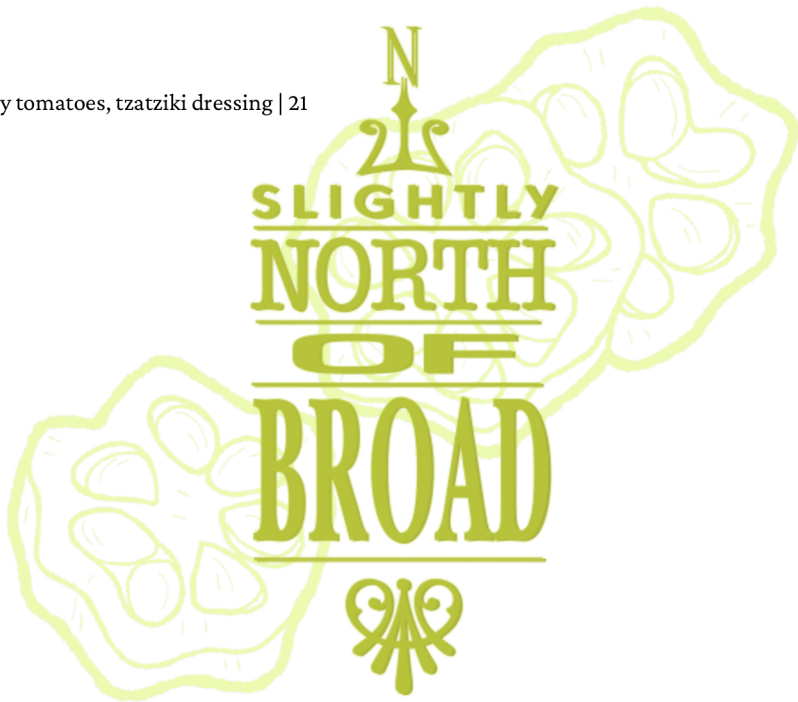
- BUTTERNUT SQUASH SOUP
pecan crumble, creme fraiche | 10
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
strawberries, arugula, grilled baguette | 18
- STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 19
- GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette | 19
- CHARCUTERIE PLATE
country pâté, rillette, 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 | 22
- 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 | 21
- SOUTHERN MEDLEY
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19
- STOREY FARM EGGS BENEDICT*
toasted english muffin, sautéed spinach, crispy ham, hollandaise | 18
- STEAK & STOREY FARM EGGS*
carved beef tenderloin, two fried storey farm eggs, crispy yukon gold potatoes | 32
- 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



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