LUNCH | AUGUST 20, 2025

Specials

BLACK BEAN & POTATO SOUP sour cream, house salsa, scallions | 10

HOUSE SMOKED SALMON*

field pea vinaigrette, cucumber, crème fraîche, crispy potatoes | 16

KEEGAN FILION PORK HASH

local potatoes, red cabbage slaw, charred corn, mustard bbq | 17

PAN ROASTED LOCAL CHERRY POINT SWORDFISH marsh hen mill grits, house coleslaw, cajun tartar | 21

Small Plates

SUMMER GAZPACHO tomato, cucumber, bell pepper | 10

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

WHIPPED RICOTTA & LOCAL HONEY

strawberries, petite arugula salad, 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, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21

FRIED CHICKEN LIVERS

marsh hen mill grits, onion jus, pepper relish | 18 $\,$

Mains

GRILLED SALMON SALAD*

arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 21

BUTTERMILK FRIED CHICKEN SALAD

 $mixed\ greens, burrata\ cheese,\ peanuts,\ watermelon,\ house\ pickled\ peppers,\ champagne\ vin aigrette\ |\ 19$

SHRIMP & GRITS

house sausage, country ham, to matoes, green onions, garlic, marsh hen mill yellow grits \mid 22

SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, special sauce, whole grain mustard, grilled rye | 17

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonnaise, house pickles, to asted sesame seed bun \mid 16

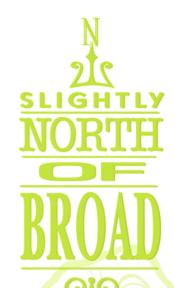
ALLEN BROTHERS STEAK FRITES*

carved beef tenderloin, parmesan fries, onion jus | 32

Sides | 8

MARSH HEN MILL YELLOW GRITS | BROCCOLI & PARMESAN | FRESH FRUIT

FRENCH FRIES | BRAISED COLLARD GREENS | CHARRED OKRA





SMALL PLATES black bean & potato gazpacho

baby lettuce salad

MAIN shrimp & grits southern medley swordfish pork hash

DESSERT

chocolate pot de crème crème brûlée daily ice cream sorbet

RUSS MOORE EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER