

LUNCH | JULY 15, 2026

Specials

- TRUFFLED OYSTER MUSHROOM SOUP
parmesan cheese, chives | 12
- HOUSE SMOKED SALMON*
field pea vinaigrette, cucumbers, creme fraiche, crispy potatoes | 17
- SALMON BURGER
local baby lettuce, remoulade, tomato, toasted sesame seed bun | 17
- PAN ROASTED CAROLINA FLOUNDER
jasmine rice, salsa verde, cilantro & cabbage slaw, toasted pumpkin seeds | 24

Small Plates

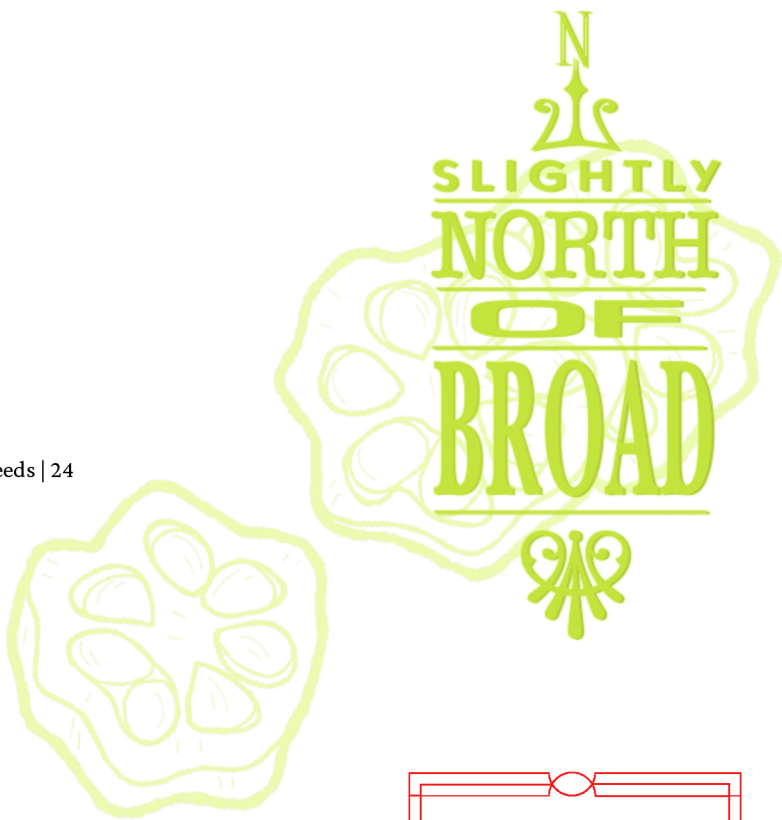
- SUMMER GAZPACHO
cucumber, tomato, red pepper | 12
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
local peaches, petite arugula salad, grilled baguette | 19
- STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled 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
- 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 | 23
- FRIED CHICKEN & LOCAL WATERMELON SALAD
baby lettuces, cucumbers, shaved goat cheese, spiced pecans, champagne vinaigrette | 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 |
- FRENCH FRIES | CRISPY BRUSSELS SPROUTS | COLLARD GREENS | CHARRED OKRA



LUNCH FIXE 3 courses for \$35
SMALL PLATES mushroom soup summer gazpacho baby lettuce salad
MAIN shrimp & grits southern medley flounder salmon burger
DESSERT chocolate pot de crème crème brûlée daily ice cream cobbler