

BRUNCH | FEBRUARY 22, 2026

Specials

CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 10

GRILLED CHERRY POINT SWORDFISH SALAD

baby arugula, heirloom cherry tomatoes, peppadews, buttermilk dressing | 21

HANGTOWN FRY

cornmeal fried oysters, storey farm eggs, heirloom cherry tomatoes, country ham butter | 23

CORNMEAL FRIED CAROLINA FLOUNDER

marsh hen mill grits, braised collard greens, remoulade | 24

HOUSE CURED CORNED BEEF REUBEN

sauerkraut, fontina cheese, special sauce, grilled rye bread | 17

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, baby 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, rilette, 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, shaved pork loin, hollandaise | 18

STEAK & STOREY FARM EGGS*

carved beef tenderloin, two fried storey farm eggs, crispy yukon gold potatoes | 32

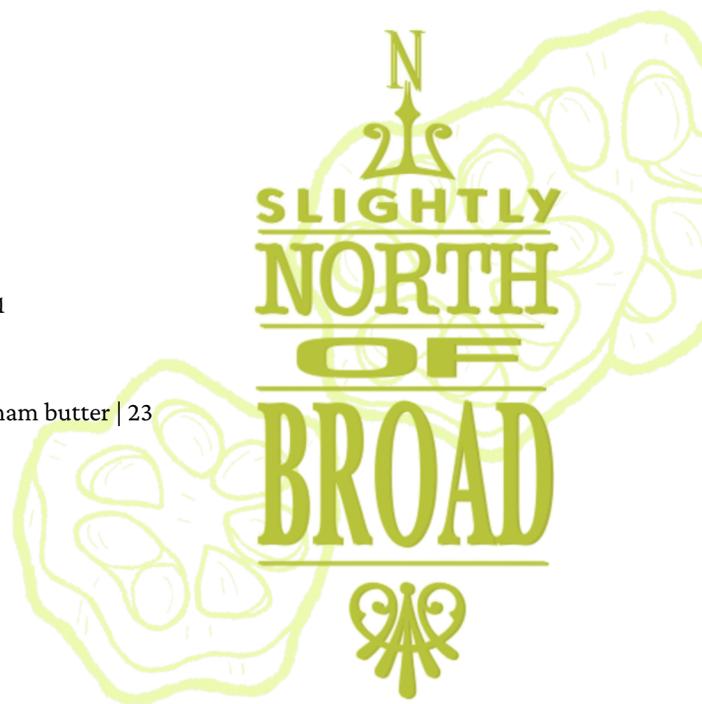
BRASSTOWN BEEF DOUBLE CHEESEBURGER*

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 |



BRUNCH BEVERAGE FEATURES

MIMOSA TRIO

bottle of prosecco with carafes of cranberry, peach, and blood orange juice | 50

BASIL BLOODY MARY

house basil infused vodka, zing zang, pepperoncini, salt rim | 14

BLOOD ORANGE MIMOSA | 12

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