

LUNCH | APRIL 14, 2026

Specials

CARAMELIZED ONION SOUP

parmesan cheese, chives | 10

YELLOWFIN TUNA POKE*

avocado salad, pickled red onion, brown butter crostini | 21

CAROLINA SOFTSHELL CRAB SANDWICH

shredded iceberg lettuce, house pickles, remoulade, toasted sesame bun | 24

GRILLED CHERRY POINT SWORDFISH

curried rice, ginger beet coulis, ambrose farm pea tendrils | 26

Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

WHIPPED RICOTTA & LOCAL HONEY

fresh strawberries, 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

GRILLED CHICKEN & CAROLINA APPLE SALAD

baby lettuces, seedless grapes, bleu cheese, toasted walnuts, champagne vinaigrette | 21

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

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonnaise, house pickles, toasted sesame seed bun | 16

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye | 18

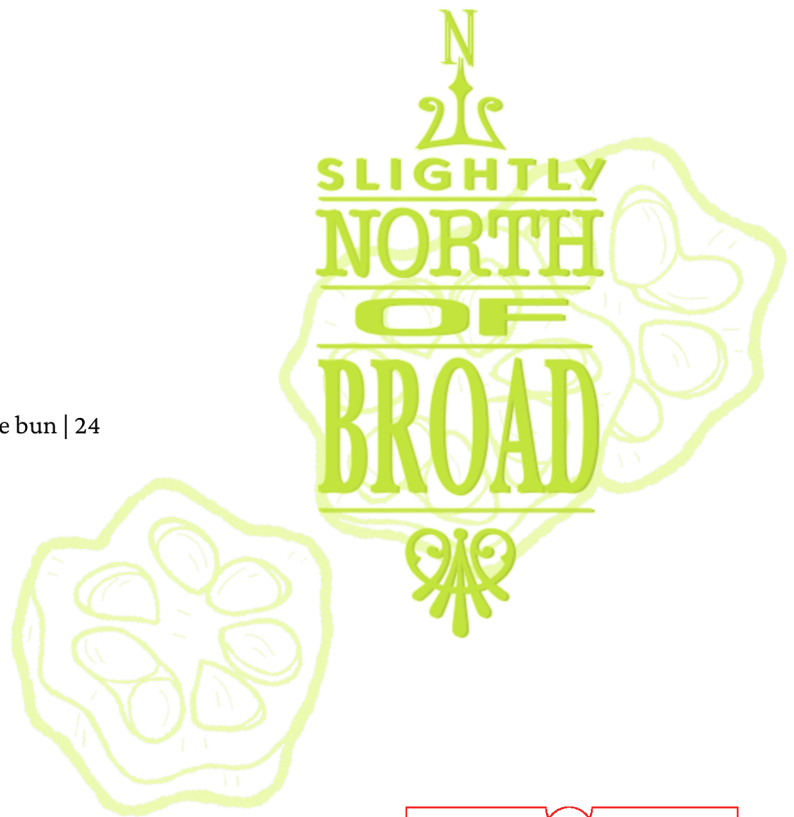
ALLEN BROTHERS STEAK FRITES*

carved beef tenderloin, parmesan fries, onion jus | 35

Sides | 8

MARSH HEN MILL GRITS | BROCCOLI & PARMESAN | FRESH FRUIT | BRAISED COLLARD GREENS

FRENCH FRIES | CRISPY BRUSSELS SPROUTS | SOUTHERN COLESLAW



LUNCH FIXE
3 courses for \$35

SMALL PLATES
caramelized onion soup
butternut bisque
baby lettuce salad

MAIN
shrimp & grits
southern medley
grilled swordfish
softshell crab sandwich

DESSERT
chocolate pot de crème
crème brûlée
daily ice cream
daily sorbet

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 ALLERGIES****