BRUNCH | JULY 20, 2025

Specials

MIMOSA TRIO

bottle of prosecco with carafes of pomegranate, peach nectar, and housemade salted grapefruit juices | 50

BUTTERBEAN STEW

country ham, chives | 10

WHIPPED RICOTTA & LOCAL HONEY

strawberries, arugula, grilled baguette | 18

PAN ROASTED CRAB CAKE

sauteed spinach, corn tartar sauce | 24

LOWCOUNTRY FISH FRY

southern coles law, marsh hen mill grits, remoulade \mid 21

GRILLED CHERRY POINT SWORDFISH CLUB SANDWICH

heritage farm bacon, tomato, local lettuce, pesto mayo, to asted sesame seed bun \mid 21

Small Plates

SUMMER GAZPACHO

tomato, cucumber, bell pepper | 10

BABY LETTUCE SALAD

pickled red onion, crispy potato, buttermilk dressing | 12

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, parmes an cheese, capers, grilled baguette \mid 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 \mid 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*

to asted english muffin, sautéed spinach, crispy ham, hollandaise \mid 18

STEAK & STOREY FARM EGGS*

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

BRASSTOWN DOUBLE BEEF 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**

