

# BRUNCH | JANUARY 4, 2026

## Specials

MIMOSA TRIO

bottle of prosecco with carafes of pomegranate juice, blood orange juice, and house spiced apple cider | 50

CHICKEN & BLACKEYED PEA SOUP

collard greens, country ham, chives | 10

TUNA MELT

fontina cheese, avocado, local lettuce, tomato, toasted wheatberry bread | 16

GRILLED CHERRY POINT SWORDFISH

butterbean stew, tomato, crispy okra | 24

FRIED LOCAL FLOUNDER

marsh hen mill grits, southern coleslaw, cajun tartar | 21

## 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, 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 | 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, house smoked pork, 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 | CHARRED OKRA | FRENCH FRIES  
BRAISED COLLARD GREENS | BROCCOLI & PARMESAN | CRISPY BRUSSELS SPROUTS



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\*\**