

LUNCH | JULY 17, 2026

Specials

- BRASSTOWN BEEF CHILI
cheddar cheese, scallions | 10
- CORNMEAL FRIED OYSTERS
baby arugula, remoulade, lemon | 21
- AMBROSE FARM CHERRY TOMATO SALAD
fried zucchini, split creek farm feta, charred eggplant purée | 18
- CHICKEN CORDON BLEU SANDWICH
house smoked ham, fontina cheese, dijonnaise, toasted sesame seed bun | 18
- GRILLED CHERRY POINT SWORDFISH
roasted mushroom & goat cheese crêpe, arugula pesto, summer squash salad | 24

Small Plates

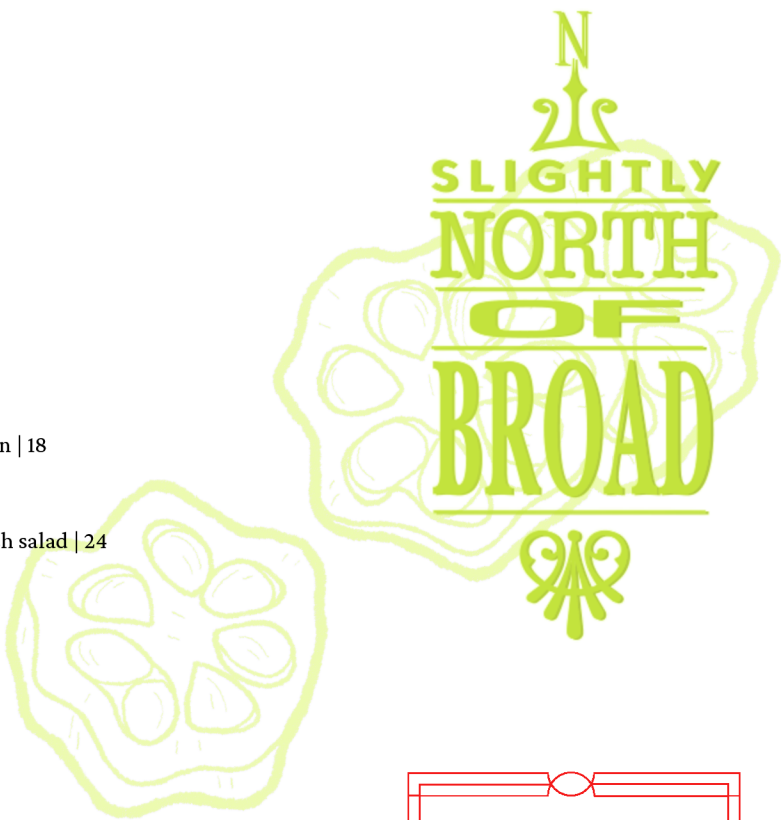
- SUMMER GAZPACHO
cucumber, tomato, red pepper | 12
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- WHIPPED RICOTTA & LOCAL HONEY
local brown turkey figs, petite arugula salad, grilled baguette | 19
- STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, 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 | CHARRED SHISHITO PEPPERS
- FRENCH FRIES | CRISPY BRUSSELS SPROUTS | COLLARD GREENS | CHARRED OKRA



LUNCH FIXE
3 courses for \$35

SMALL PLATES
brasstown beef chili
summer gazpacho
baby lettuce salad

MAIN
shrimp & grits
southern medley
grilled swordfish

DESSERT
chocolate pot de crème
crème brûlée
daily ice cream
cheesecake