

# BRUNCH | APRIL 12, 2026

## Specials

TRUFFLED LOCAL OYSTER MUSHROOM SOUP

parmesan cheese, chives | 10

HANGTOWN FRY

cornmeal fried oysters, storey farm eggs, heirloom cherry tomatoes, country ham butter | 28

FRIED SOFTSHELL CRAB SANDWICH

iceberg lettuce, house pickles, special sauce, toasted sesame seed bun | 24

GRILLED YELLOWFIN TUNA\*

carolina gold rice, bok choy, corn, red miso, toasted benne seed | 26

## 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

local strawberries, baby arugula, 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, rillette, chicken liver mousse, coppa, 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 | 23

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 | 23

SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 21

STOREY FARM EGGS BENEDICT\*

toasted english muffin, sautéed spinach, house smoked pork loin, hollandaise | 18

STEAK & STOREY FARM EGGS\*

carved beef tenderloin, two fried storey farm eggs, crispy yukon gold potatoes | 35

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 | CRISPY BRUSSELS SPROUTS



### BRUNCH BEVERAGE FEATURES

#### MIMOSA TRIO

bottle of prosecco with carafes of pomegranate, peach, and strawberry lemonade | 50

#### BASIL BLOODY MARY

house basil infused vodka, charleston bloody mary mix, pepperoncini, salt rim | 14

#### STRAWBERRY LEMONADE 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\*\**