BRUNCH | NOVEMBER 26TH, 2023

Small Plates

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP
sherry, mace, chive | 10

HOUSE SMOKED SALMON*
herbed goat cheese, pickled red onion, arugula, toasted rye bread | 18

BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12

FRIED CHICKEN LIVERS*
candied hot sauce, gem lettuce, buttermilk dressing | 18

STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 18

GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette | 18

CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 18

Main

GRILLED SALMON SALAD*
arugula, couscous, dried fruit, pine nuts, feta, lemon shallot vinaigrette | 19

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 21

FRIED CHICKEN & WAFFLES
southern fried or candied hot, mixed berries, maple syrup | 21

SOUTHERN MEDLEY
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese, balsamic vinaigrette | 18

STOREY FARM EGGS BENEDICT*
toasted english muffin, sautéed spinach, prosciutto, hollandaise | 18

SUNDAY MORNING FISH FRY
marsh hen mill grits, braised collard greens, cajun tartar | 21

BRASSTOWN BEEF DOUBLE CHEESEBURGER*
minced onion, dijonaise, house pickles, toasted brown’s court benne seed bun | 16

SWORDFISH CLUB
bacon, tomato, ghost grow lettuce, pesto mayo, toasted benne seed bun | 21

STEAK & STOREY FARM EGGS*
carved beef tenderloin, two fried storey farm eggs, crispy fingerling potatoes | 29

Sides | 6

FRESH FRUIT | MARSH HEN MILL YELLOW GRITS | CRISPY YUKON GOLD POTATOES |

BRAISED COLLARD GREENS | BROCCOLI & PARMESAN | GF WAFFLE |