BRUNCH | JANUARY 20, 2024

Small Plates

**BUTTERNUT SQUASH BISQUE**
pecan crumble, crème fraîche | 10

**CHICKEN & CAROLINA GOLD RICE SOUP**
lemon, scallions | 10

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

**HOUSE SMOKED SALMON**
vegetable cream cheese, cucumber, pickled red onion, grilled baguette | 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

**CHICKEN MILANESE SALAD**
baby lettuces, crispy prosciutto, granny smith apples, pecorino romano, champagne 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

**BRASTOWN BEEF DOUBLE CHEESEBURGER**
minced onions, dijonaise, house pickles, toasted sesame seed bun | 16

**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 |