BRUNCH | MAY 11, 2024

Small Plates

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 10

JOHN’S ISLAND BUTTER BEAN SOUP
scallions, country ham | 10

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

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

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

CHARCUTERIE PLATE
country pâté, prosciutto, chicken liver mousse, pickled vegetables, grilled baguette | 21

Main

GRILLED SALMON SALAD*
arugula, couscous, dried fruit, pine nuts, feta, lemon shallot vinaigrette | 21

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 22

BURRATTA SALAD
local strawberries, ambrose farms arugula, cherry tomato, pickled red onions, balsamic reduction | 19

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 croutons, balsamic vinaigrette | 19

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

BRASSTOWN BEEF DOUBLE CHEESEBURGER*
minced onions, dijon,house pickles, toasted potato bun | 16

SOFTSHELL CRAB SANDWICH
corn tartar, lettuce, tomato, jalapeno cheddar bun | 22

STEAK & STOREY FARM EGGS*
carved beef tenderloin, two fried storey farm eggs, crispy fingerling potatoes | 32

Sides | 8

FRESH FRUIT | MARSH HEN MILL YELLOW GRITS | CRISPY YUKON GOLD POTATOES | BROCCOLI & PARMESAN | GF WAFFLE | COLLARD GREENS