LUNCH | FEBRUARY 2, 2024

Small Plates

BUTTERNUT SQUASH BISQUE
crème fraiche, pecan crumble | 10

CHARLESTON CREAM OF CRAB SOUP
sherry, chives | 10

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

SMOKED SALMON TOAST*
mashed avocado, pickled red onions, petite arugula salad, toasted rye | 17

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 | 19

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

Main

GRILLED SALMON SALAD*
arugula, moroccan 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

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

PAN SEARED LOCAL CHERRY POINT SWORDFISH
crispy potatoes, walnut pesto, bacon jam, kale gremolata | 24

HOUSE CURED CORNED BEEF REUBEN
fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye bread | 16

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

ALLEN BROTHERS STEAK FRITES*
carved beef tenderloin, feta potatoes, green peppercorn sauce | 29

LUNCH EXPRESS - SMOKED PULLED PORK
mac & cheese, asparagus, north carolina bbq sauce, with your choice of soup or salad | 16

Sides | 6

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