BRUNCH | JANUARY 21, 2024

Small Plates

BUTTERNUT SQUASH BISQUE pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP sherry, chives | 12

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

PROSCIUTTO TOAST

vegetable cream cheese, cucumber, pickled red onion, grilled baguette | 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 | 18 $\,$

Main

GRILLED SALMON SALAD*

arugula, couscous, dried fruit, pine nuts, feta, lemon shallot vinaigrette | 19

CHORIZO STUFFED PORK LOIN

fried storey farm eggs, red mole, avocado, lime crema | 19

SHRIMP & GRITS

house sausage, country ham, to matoes, green onions, garlic, marsh hen mill yellow grits \mid 21

FRIED CHICKEN & WAFFLES

southern fried or candied hot, mixed berries, maple syrup \mid 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

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonnaise, 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 |

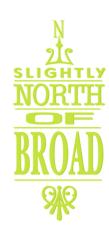
RUSS MOORE

EXECUTIVE CHEF

ALLISON CAREY

GENERAL MANAGER

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illnes: **please alert your server to all food allergies**



MIMOSA TRIO bottle of prosecco with carafes of pomegranate, peach, & blood orange juices | 50