

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

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

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, 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

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 illness
please alert your server to all food allergies