BRUNCH | DECEMBER 10, 2023

Small Plates

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP
sherry, chives | 10

WHIPPED RICOTTA
local honey, petite arugula salad, candied pecans, grilled baguette | 15

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

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

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 21

HOUSE MADE SAUSAGE AND BROCCOLI QUICH
parmesan, candied hot sauce, petite arugula salad | 18

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 onion, 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 |

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

Russ Moore  Allison Carey
Executive Chef  General Manager

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.**Please alert your server to all food allergies.**