

LUNCH | MARCH 28, 2024



Small Plates

- BUTTERNUT SQUASH BISQUE

crème fraîche, pecan crumble | 10
- TOMATO CURRY SOUP

toasted almonds, scallions | 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
- CHARCUTERIE PLATE

country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21
- 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 | 21
- 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 | 22
- SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19
- PATTY MELT

sauerkraut, special sauce, fontina, grilled rye bread | 17
- FRIED SOFTSHELL CRAB

avocado mash, crispy potatoes, street corn | 24
- BRASSTOWN BEEF DOUBLE CHEESEBURGER\*

minced onions, dijonnaise, house pickles, toasted sesame seed bun | 16
- ALLEN BROTHERS STEAK FRITES\*

carved beef tenderloin, feta potatoes, green peppercorn sauce | 32
- LUNCH EXPRESS - SALMON PATTY

herbed goat cheese mashed potatoes, spinach, squash lemon butter- with your choice of soup or salad | 18

Sides | 8

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

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 ALLERGIES\*\**