**BRUNCH | FEBRUARY 4, 2024**

**Small Plates**

**BUTTERNUT SQUASH BISQUE**
pecan crumble, crème fraîche | 10

**CHARLESTON CREAM OF CRAB SOUP**
sherry, mace, chives | 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 | 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

**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

**CROQUE MADAME**
house smoked ham, fontina, bechamel, storey farm egg, toasted tribeca bread | 17

**STOREY FARM EGGS BENEDICT**
toasted english muffin, sautéed spinach, prosciutto, hollandaise | 18

**BRASSTOWN BEEF DOUBLE CHEESEBURGER**
minced onions, 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 |**