LUNCH | DECEMBER 8, 2023

Small Plates

BUTTERNUT SQUASH BISQUE
crème fraîche, pecan crumble | 10

CURRY CHICKPEA SOUP
riced cauliflower, scallions | 10

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

STEAMED LOCAL CLAMS
calamari 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

HOOKS CHEDDAR AND PROSCIUTTO PLATE
candied pecans, petite arugula salad, toasted baguette | 17

CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 19

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 | 19

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 | 21

SOUTHERN MEDLEY
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 18

HOUSE CURED CORNED BEEF REUBEN
tofu cheese, sauerkraut, whole grain mustard, special sauce, grilled rye bread | 16

BRASSTOWN BEEF DOUBLE CHEESEBURGER
minced onions, dijonaise, house pickles, toasted sesame seed bun | 16

LOCAL CHERRY POINT SWORDFISH
carolina gold rice goat cheese middlings, spinach, green beans, raw tomato jam | 24

ALLEN BROTHERS STEAK FRITES*
carved beef tenderloin, feta potatoes, green peppercorn sauce | 29

LUNCH EXPRESS - COCONUT SHREDDED PORK STEW
black beans, charred okra, corn salsa, with your choice of soup or salad | 16

Sides | 6

MARSH HEN MILL YELLOW GRITS | BROCCOLI & PARMESAN |
CRISPY YUKON GOLD POTATOES | FRESH FRUIT |

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness
**PLEASE ALERT YOUR SERVER TO ALL ALLERGIES**