

AGED STEAKS • FRESH FISH • OLD WINE

#### **FIRST TASTES**

DEVILED EGGS ©F crab, black garlic, crispy bacon \$11.99

TRUFFLE FRIES skinny fries, grated parmesan, truffle mist \$9.99

MARYLAND CRAB CAKE GF roasted corn and pepper relish, old bay popcorn, remoulade \$14.99

FRIED CALAMARI pepperoncini peppers, grated asiago, calabrese aioli \$12.99

TUNA POKE GF ahi tuna, sesame-ginger sauce, seaweed salad, cucumber-mango relish, crispy rice paper \$14.99

#### SOUPS

LARKIN'S FAMOUS SHE CRAB SOUP GF

cup 6.99 | bowl 9.99

LARKIN'S DAILY SOUP cup 4.99 | bowl 6.99

## **SALADS**

CLEMSON BLUE

bibb lettuce, bacon, tomatoes, clemson blue cheese dressing \$11.99 add chicken 6 | shrimp 8

SHRIMP SALAD GF griller shrimp, fresh summer berries, pickled red onion, black pepper goat cheese, toasted almonds raspberry vinaigrette \$18.99

STEAK SALAD ©F filet tips, arugula, watercress, mint, bleu cheese, truffle matchstick potatoes \$19.99

GRILLED CHICKEN & SUMMER PEPPER SALAD @

grilled chicken, chopped romaine lettuce, marinated local peppers, red onion, parmesan reggiano, roasted pepper vinaigrette \$16.99

### **SANDWICHES**

all sandwiches served with housemade chips

SHAVED PRIME RIB SADWICH

certified angus beef prime rib, sauteed red wine onions, swiss cheese, whole grain mustard aioli, homemade roll \$17.99

BUTTERMILK FRIED CHICKEN SANDWICH sweet pepper jam, white cheddar, napa cabbage-jalapeno slaw, brioche bun \$15.99

HEIRLOOM TOMATO BLT heirloom tomatoes, bacon jam, bibb lettuce, duke's mayonnaise, toasted sourdough bread \$12.99

> \*BRASSTOWN DRY AGED BURGER dry aged sirloin, au poivre sauce, brie, onion straws \$17.99

# **ENTREES**

CAROLINA SHRIMP & GRITS lowcountry grits, shrimp, tasso gravy, sweet peppers \$19.99

SUMMER SWEET CORN AND GRILLED CHICKEN SOUP & GREEN SALAD grilled chicken breast, sweet peppers, jalapeno, fried tortillas, mixed greens salad, chipotle-line dressing \$14.99

BALSAMIC ROASTED ATLANTIC SALMON GF

atlantic salmon, spicewalla balsamic powder, julienned vegetables, blistered heirloom cherry tomatoes, white wine butter sauce \$19.99

CERTIFIED ANGUE BEEF FILET MIGNON @

5 oz. filet mignon, asparagus, truffle fries, hollandaise sauce \$34.99

We will make every effort to accommodate any specific allergy request. Our gluten free items are prepared in a kitchen that also serves products made with wheat. Consuming raw or undercooked meats, safood, or egg products can increase your risk of foodborne illness. 20% Service Charge will be added to parties of 12 or more.