

BRUNCH FAVORITES

BURRATA & EGGS TOAST 24
bacon jam, dill crème fraîche, baguette,
heirloom tomatoes, pesto, hollandaise

BLACKBERRY STUFFED FRENCH TOAST 20
crème fraîche, banana, cream cheese
blackberry compote, maple syrup

CRAB CAKE BENEDICT 28
daily bread, sous vide eggs, asparagus,
hollandaise

CHICKEN & WAFFLES 28
belgium waffles, buttermilk fried chicken,
maple bbq syrup

GREEK OMELETTE 22^{GF}
feta cheese, tomatoes, mushrooms, spinach,
onions, peppers, home fries

STEAK & EGGS 24^{GF}
flat iron steak, eggs your way,
home fries

Add 2 eggs your way to any order \$5.99

Add home fries to any order \$4.99

SEASONAL SELECTIONS

HERB ROASTED CHICKEN BREAST^{GF}
golden rice perloo, bacon, lemon butter 21.99

CAROLINA SHRIMP & GRITS
lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy 24.99

***PAN SEARED ATLANTIC SALMON^{GF}**
sous vide seasonal vegetables, anchovy-caper sauce, spring pea puree 27.99

LARKIN'S STEAK COLLECTION

*** PRIME NY STRIP**

14 OZ 49.99

*** RIBEYE**

16 OZ 53.99

DEMKOTA ELITE FILET MIGNON

7 OZ 48.99 10 OZ 69.99

ADDITIONAL SIDES

Roasted Asparagus ^{GF}	9.99
Creamed Spinach ^{GF}	9.99
Grilled Broccolini ^{GF}	9.99
Brussels Sprout Hash ^{GF}	9.99
Roasted Heirloom Mushrooms ^{GF}	11.99
Stone Ground Cheese Grits ^{GF}	9.99

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 meat, seafood, or egg products can increase your risk of foodborne illness.
20% service charge will be added for parties of 8 or more.

FIRST TASTES

DEVILED EGGS ^{GF}

three deviled eggs topped with crab,
bacon and black garlic 17.99

LARKIN'S FAMOUS SHE CRAB SOUP ^{GF}

Cup 7.99
Bowl 10.99

GARDEN SALAD ^{GF}

mixed greens, shaved carrots,
cucumbers, tomatoes,
buttermilk ranch dressing 9.99

BEET AND GOAT CHEESE SALAD ^{GF}

arugula, local beets,
goat cheese chevre, toasted
hazelnuts, apple cider vinaigrette 13.99

CLEMSON BLUE ^{GF}

bibb lettuce, bacon, tomatoes,
clemson blue cheese dressing 13.99

TRUFFLE FRIES

skinny fries, parmesan, truffle mist 9.99

SOUP OF THE DAY

Cup 6.99
Bowl 8.99

CHOPPED SALAD ^{GF}

cucumbers, onions, tomato, garden
veggies, roasted red peppers,
peppercorn ranch 13.99

BURRATA SALAD

toasted baguette, crispy prosciutto,
heirloom tomatoes, lemon-basil aioli 14.99

CLASSIC CAESAR

crisp romaine, parmesan, croutons,
roasted cherry tomatoes, house made
caesar dressing 11.99

SOUP & SALAD

soup of the day, choice of salad 18.99

SALAD ADD ONS

Chicken 6 Shrimp 8 Salmon 15 Steak 20

SANDWICHES

served with house made chips

BRASSTOWN PASTRAMI

sauerkraut, toasted marble rye,
swiss, russian dressing, chips 16.99

SMASH BURGER

white american cheese, grilled onion,
toasted brioche bun, special sauce,
pickles 15.99

STEAK SANDWICH

grilled peppers and onions,
white cheddar sauce, ciabatta loaf 17.99

CRISPY CHICKEN SANDWICH

fried chicken breast, honey BBQ,
crunchy slaw, spicy mayo,
brioche bun, chips 14.99

OUR PARTNERS FOR LOCALLY SOURCED INGREDIENTS:

Brasstown Beef, Back 40 Butchery, Broken Oak Organics, Bio-Way Farm, Bradford Farm
Abundant Seafood, Dark Spore Mushrooms