Starters

HUMMUS chickpea, tahini, garlic, lemon, parsley, pita	16.00
FRIED CALAMARI asiago, calabrian aïoli, baby sweet peppers, peperoncini	17.00
PEPPER CRUSTED BEEF CARPACCIO filet mignon, arugula, yuzu vinaigrette, parmesan, croutons, smoked tomato dressing	18.00
OYSTERS ROCKEFELLER james river oysters, braised spinach, crispy bacon, holland	18.00 aise
KOREAN FRIED CHICKEN WINGS ssam sauce, scallion, sesame, chili flake, slaw, kimchee ranch	16.00
JUMBO LUMP CRAB CAKES lemon-basil aïoli, mustard seed, pickled cauliflower, tartar sauce	22.00
SHRIMP KATAIFI romesco, chili sauce, filo	16.00

Salads & Soup

GARDEN tyger river greens, radish, shaved red onion, carrot, ranch dressing	14.00
CAESAR romaine, white anchovy, crouton, tomatoes, traditional caes	12.00 ar
BIB LETTUCE "WEDGE" blue cheese crumbles, bacon, scallion, herbed croutons	14.00
BEET & STRAWBERRY roasted beets, strawberry, arugula, goat cheese, pistachio, sherry vinaigrette	16.00
SOUP OF THE DAY chef crafted soups, daily	10.00
ADD SALMON - 12.00	

ADD SHRIMP - 8.00

Hand Helds

all sandwiches are served with lattice chips. add fries - 5.00	
BRASSTOWN PASTRAMI	18.00
sauerkraut, toasted marble rye, swiss	
CATCH OF THE DAY SANDWICH	18.00
pan roasted catch of the day, purple cabbage	
and dill slaw, calabrian aioli, pickles	
SMASH BURGER	18.00
white american cheese, grilled onion,	
toasted brioche bun, special sauce, pickles	
STEAK SANDWICH	18.00
grilled peppers and onions,	
white cheddar sauce, ciabatta loaf	
CRISPY CHICKEN SANDWICH	15.00
fried chicken breast, honey BBQ, crunchy slaw,	-
spicy mayo, brioche bun	
SHRIMP BURGER	16.00
fennel and mint slaw, arugula, kimchee mayo	
Lunch Entrees	

MOULES-FRITES P.E.I. mussels, butter, white wine, garlic, herbs, fries, garlic aïoli	16.00
CAROLINA SHRIMP & GRITS lowcountry grits, wild shrimp, bell peppers,	18.00
onions, tasso ham gravy ASIAN BEEF BOWL kimchee-marinated beef, jasmine rice, edamame, napa cabbage, wakame, radishes, red onion, sesame seed, crispy leeks, szechuan aioli	18.00
STEAK FRITES caramelized shallots, compound butter, pommes frites, roasted garlic aïoli	24.00

