

Starters

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

Salads & Soup

- GARDEN**  **14.00**
tyger river greens, radish, shaved red onion, carrot, ranch dressing
- CAESAR**  **14.00**
romaine, white anchovy, crouton, tomatoes, traditional caesar
- BIB LETTUCE "WEDGE"**  **18.00**
blue cheese crumbles, bacon, scallion, herbed croutons
- BEET & STRAWBERRY**  **17.00**
roasted beets, strawberry, arugula, goat cheese, pistachio, sherry vinaigrette
- SOUP OF THE DAY** **10.00**
chef crafted soups, daily
- ADD SALMON - 12.00**
- ADD CHICKEN - 6.00**
- 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** **16.00**
P.E.I. mussels, butter, white wine, garlic, herbs, fries, garlic aioli
- CAROLINA SHRIMP & GRITS** **18.00**
lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy
- ASIAN BEEF BOWL**  **18.00**
kimchee-marinated beef, jasmine rice, edamame, napa cabbage, wakame, radishes, red onion, sesame seed, crispy leeks, szechuan aioli
- STEAK FRITES** **24.00**
caramelized shallots, compound butter, pommes frites, roasted garlic aioli
- HERB ROASTED AIRLINE CHICKEN**  **28.00**
rice perloo, broccolini, rosemary-chicken jus

