

Easter Brunch

Starters

APPLE BEIGNETS	10.00
<i>apples, powdered sugar, bacon dust</i>	
LARKIN'S SHE-CRAB SOUP 	CUP 8.00
<i>blue crab, crab stock, crab roe, cream</i>	BOWL 12.00
DEILED EGGS	14.00
<i>lump crab, black garlic, bacon, chives</i>	
AHI TUNA POKE NACHOS	14.00
<i>avocado mousse, chili jam, pickled fresno chili, crispy wonton, radish</i>	

Salads

GARDEN 	14.00
<i>tyger river greens, radish, shaved red onion, tomato, cucumber, carrot, pink peppercorn ranch dressing</i>	
CAESAR	14.00
<i>romaine, white anchovy, croutons, traditional caesar dressing</i>	
BACON, LETTUCE & TOMATO 	18.00
<i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice</i>	
BEET & STRAWBERRY 	18.00
<i>diced red and gold beets, local strawberries, arugula, pistachio, goat cheese mousse, banyuls vinaigrette</i>	
ADD SALMON - 12.00	
ADD CHICKEN - 6.00	
ADD SHRIMP - 8.00	
ADD FLAT IRON - 15.00	

BUILD YOUR OWN MIMOSAS \$30

bottle of sparkling wine, cranberry juice, orange juice, pineapple juice

Features

5OZ FILET MIGNON	42.00
<i>garlic mashed potatoes, asparagus, jumbo lump crab, hollandaise</i>	
BRAISED BEEF SHORT RIB	32.00
<i>sweet grass dairy pimento cheese grits, cippolini onion, tri-color carrot</i>	
CHICKEN CORDON BLEU	29.00
<i>prosciutto, gruyere, bread crumb, dijon beurre blanc, haricot vert</i>	
ATLANTIC SALMON	26.00
<i>field peas and sweet corn succotash, radish, herb roasted red potatoes, chimichurri</i>	
MUSHROOM RAVIOLI	28.00
<i>dark spore mushrooms, parmesan, toasted pine nut pesto</i>	

Brunch Entrees

BRUNCH SMASH BURGER	18.00
<i>white american cheese, grilled onion, bacon, sunny side up egg, toasted brioche bun, special sauce</i>	
FRIED EGG BLT	14.00
<i>open faced, fried farm egg, crispy bacon, bibb lettuce, sliced heirloom tomato, aioli</i>	
FRENCH OMELETTE 	15.00
<i>3 egg omelette, asparagus, bacon, gruyere, thyme</i>	
*STEAK & EGGS	24.00
<i>grilled steak, 2 eggs any style, grits or home fries</i>	
BISCUIT ALASKA	16.00
<i>bacon, sausage, southern gravy, biscuit, two eggs your way, chives</i>	
BRASSTOWN RUEBEN	20.00
<i>sauerkraut, russian dressing, toasted marble rye, swiss cheese</i>	
AVOCADO TOAST	18.00
<i>avocado mousse, hard boiled farm egg, pickled red onions, everything bagel spice, extra virgin olive oil, whole grain bread</i>	

***Warning:**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.