

Starters

JUMBO LUMP CRAB CAKE  22.00
lemon beurre blanc, chive

FRENCH ONION DIP 12.00
caramelized onions, boursin cheese, cream cheese,
sour cream, gaufrettes

FRIED CALAMARI 17.00
parmesan, calabrian aioli, baby sweet peppers, pepperoncini


DEVEILED EGGS  14.00
lump crab, black garlic, bacon, chive

KOREAN FRIED CHICKEN WINGS 18.00
ssam sauce, scallion, sesame, chili flake,
marinated cucumbers, kimchee ranch

AHI TUNA POKE NACHOS 18.00
corn and avocado mousse, chili jam, sweet soy, micro
cilantro,pickled fresno chili, crispy wonton, radish

JUMBO SHRIMP COCKTAIL  15.00
turmeric-court bouillon, lemon-caper remoulade,
bloody mary cocktail sauce, lemon

Lunch Entrees

ASIAN BEEF BOWL*  25.00
kimchee-marinated beef, jasmine rice, edamame, napa cabbage,
dark spore mushrooms, radishes, red onion, sesame seed,
crispy leeks, kimchee aioli, scallion

STEAK FRITES 24.00
flat iron steak, caramelized shallots, compound butter,
pommes frites, roasted garlic aioli

ATLANTIC SALMON  25.00
corn purée, field pea relish, crispy okra


HERB ROASTED AIRLINE CHICKEN  22.00
rice perloo, broccolini, rosemary-chicken jus

MUSHROOM RAVIOLI 20.00
dark spore mushrooms, parmesan, toasted pine nut pesto


OYSTERS ON THE HALF SHELL
SIX/TWELVE
Chefs Daily Choice
Market Price

Salads & Soup

LARKIN’S SHE-CRAB SOUP  CUP 8.00
blue crab, crab stock, crab roe, cream BOWL 12.00

GARDEN  14.00
artisan lettuce, cucumber, radish, carrot, blueberry, blackberry,
cherry tomato, tarragon, sherry vinaigrette

CAESAR 14.00
romaine, white anchovy, croutons, traditional caesar

BACON, LETTUCE & TOMATO  18.00
tyger river farms bibb lettuce, blue cheese dressing, bacon,
scallion, cherry tomato, bagel everything spice

BEET & STRAWBERRY  18.00
diced red and gold beets, local strawberries
arugula, pistachio, goat cheese mousse, strawberry vinaigrette

ADD SALMON - 12.00 ADD SHRIMP - 8.00
ADD CHICKEN - 6.00 ADD STEAK - 15.00

Brunch Entrees

AVOCADO TOAST 18.00
avocado mousse, hard boiled farm egg, pickled red onions,
everything bagel spice, olive oil, whole grain bread

FRIED EGG BLT 14.00
open faced, fried farm egg, crispy bacon,
bibb lettuce, sliced heirloom tomato, aioli

STEAK & EGGS*  24.00
grilled steak, 2 eggs any style, grits

PORK TENDERLOIN  18.00
bourbon bacon glaze, swiss chard, stone ground carolina grits

CAJUN SHRIMP & GRITS 25.00
dark roux-shellfish gravy, trinity, andouille sausage,
carolina grits, scallion

Hand Helds Add Egg+\$2 Add Bacon+\$3

all sandwiches are served with lattice chips. add fries - 2.00
SMASH BURGER 18.00
white american cheese, grilled onion, toasted brioche bun,
special sauce, pickles

BRASSTOWN REUBEN 20.00
sauerkraut, russian dressing, toasted marble rye, swiss

FRIED CHICKEN BLT 16.00
garlic aioli, bacon, lettuce, tomato, pickles, toast

STEAK SANDWICH 18.00
grilled peppers and onions, white cheddar sauce, hoagie roll

DOUBLE DOWN BLT 18.00
fried green tomato, heirloom tomato, bibb lettuce, arugula,
bacon and bacon jam

*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.

