

Starters

 JUMBO LUMP CRAB CAKE 26 <i>lemon-dill beurre blanc, crispy capers</i>	KOREAN FRIED CHICKEN WINGS 19 <i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>
COLLARDS & ARTICHOKE DIP 16 <i>bradford farms collards, artichoke, smoked mozzarella, benton's bacon-panko, parmesan, heirloom tomato, lavash</i>	AHI TUNA POKE NACHOS* 18 <i>avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wonton, radish</i>
 JUMBO SHRIMP COCKTAIL 16 <i>turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	FRIED CALAMARI 18 <i>parmesan, calabrian aioli, baby sweet peppers, pepperoncini</i>
PORK BELLY CROQUETTE 18 <i>melted leek purée, pickled red onion, benton's bacon espuma</i>	OYSTERS ON THE HALF SHELL* 18/36 <i>cocktail, horseradish, mignonette, lemon, old bay crackers</i>

Salads & Soup

ADD SALMON* - 14 | ADD SHRIMP - 10 | ADD SCALLOPS - 30 | ADD CHICKEN - 8 | ADD STEAK* - 20

 LARKIN'S SHE-CRAB SOUP CUP 12 BOWL 16 <i>blue crab, crab stock, crab roe, sherry, cream</i>	SOUP DU JOUR CUP 8 BOWL 12 <i>seasonally prepared bisque, chowders and stews</i>
 STRAWBERRY & BEET 18 <i>diced red and gold beets, local strawberries, mint, chive arugula, pistachio, goat cheese mousse, strawberry vinaigrette</i>	 SPRING SALAD 18 <i>tyger river mixed greens, dandelion greens, asparagus, english peas, baby heirloom tomatoes, radish, roasted hominy, feta, lemon-dill vinaigrette</i>
 BACON, LETTUCE & TOMATO 18 <i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette</i>	CAESAR SALAD 14 <i>baby gem, garlic parmesan crouton, parmesan</i>

Brunch Entrees

AVOCADO TOAST 18 <i>avocado mousse, hard boiled farm egg, pickled red onions, everything bagel spice, olive oil, whole grain bread</i>	SMASH BURGER 18 <i>white american cheese, grilled onion, toasted brioche bun, special sauce, pickles</i>
FRIED EGG BLT* 14 <i>open faced, fried farm egg, crispy bacon, bibb lettuce, sliced heirloom tomato, aioli</i>	BRASSTOWN REUBEN 18 <i>sauerkraut, russian dressing, toasted marble rye, swiss</i>
 STEAK & EGGS* 24 <i>grilled steak, 2 eggs any style, grits</i>	FRIED CHICKEN BLT 16 <i>garlic aioli, bacon, lettuce, tomato, pickles, brioche bun</i>
CAJUN SHRIMP & GRITS 25 <i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	STEAK SANDWICH 18 <i>grilled peppers and onions, white cheddar sauce, hoagie roll</i>
	DOUBLE DOWN BLT 18 <i>fried green tomato, heirloom tomato, bibb lettuce, arugula, bacon and bacon jam</i>

Hand Helds Add Egg* - 2 | Add Bacon - 3

all sandwiches served with lattice chips. sub fries - 2

Lunch Entrées

 ASIAN BEEF BOWL* 26 <i>kimchee-marinated beef, jasmine rice, edamame, napa cabbage, dark spore mushrooms, radishes, red onion, sesame seed, crispy leeks, kimchee aioli, scallion</i>	 CONFIT CHICKEN QUARTER 32 <i>joyce farms chicken, roasted carrots, summer squash, blistered heirloom tomatoes, carrot purée, mustard seed chicken jus</i>
ATLANTIC SALMON* 38 <i>sugar snap peas, summer squash, fennel, couscous, yogurt pistou</i>	STEAK FRITES* 28 <i>flat iron steak, caramelized shallots, compound butter, pommes frites, roasted garlic aioli</i>
MUSHROOM RAVIOLI 20 <i>dark spore mushrooms, parmesan, toasted pine nut pesto</i>	PORK TENDERLOIN* 32 <i>bradford farms collards, marsh hen mill bbq sea island red peas, bacon jam, pot likker</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.

