BRUNCH MENU

STARTERS

JUMBO LUMP CRAB CAKE (GLUTEN FREE) — 26
lemon beurre blanc, chive

AVOCADO TOAST — 18
avocado mousse, hard boiled egg, pickled red onions, everything bagel spice, olive oil, whole grain bread

FRIED CALAMARI — 18
parmesan, calabrian aïoli, baby sweet peppers, pepperoncini

KOREAN FRIED CHICKEN WINGS — 19
ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchi ranch

AHI TUNA POKE NACHOS* — 18
avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wonton, radish

JUMBO SHRIMP COCKTAIL (GLUTEN FREE) — 16
turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon

OYSTERS ON A HALF SHELL* — 18 | 36
cocktail, horseradish, mignonette, lemon, old bay crackers

HAND HELDS

ADD EGG* + $2 | BACON + $3

served with lattice chips | add fries +$2

SMASH BURGER — 18
brasstown beef, white american cheese, grilled onion, toasted brioche bun, special sauce, pickles

BRASSTOWN REUBEN — 20
sauerkraut, russian dressing, toasted marble rye, swiss

STEAK SANDWICH — 18
grilled peppers and onions, white cheddar sauce, hoagie roll

KOREAN FRIED CHICKEN SANDWICH — 18
ssam sauce, scallion, sesame, chili flake marinated cucumbers, asian slaw, kimchi ranch, brioche bun

SMOKED SALMON BLT — 22
lettuce, tomato, pickled red onion, dill-caper spread, ciabatta

CROQUE MADAME* — 18
black forest ham, prosciutto, poached egg, béchamel, whole grain mustard, swiss and fontina cheese, sourdough

BENEDICTS*

served with breakfast potatoes or fall harvest salad

BRASSTOWN REUBEN — 18
two poached eggs, sauerkraut, russian dressing, toasted marble rye, swiss, whole grain mustard hollandaise

SMOKED SALMON — 20
two poached eggs, dill-caper spread, english muffin, hollandaise, crispy capers

CRAB CAKE — 24
two poached eggs, english muffin, hollandaise, old bay

THE CLASSIC — 16
two poached eggs, country ham, english muffin, hollandaise, chive

SALADS & SOUP

CAESAR — 16
baby gem, garlic parmesan crouton, parmesan

STRAWBERRY & BEET (GLUTEN FREE) — 18
diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese, strawberry vinaigrette

BACON, LETTUCE & TOMATO (GLUTEN FREE) — 18
Tyger River Farms' bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette

FALL HARVEST (GLUTEN FREE) — 18
mixed greens, roasted pear, stracciatella, pomegranate seeds, spiced pecan, pickled red onion, proscuitto, maple-sherry vinaigrette

LARKIN'S SHE-CRAB SOUP (GLUTEN FREE) — CUP 12 | BOWL 16
blue crab, crab stock, crab roe, sherry, cream

ADD PROTEIN TO ANY SALAD

SALMON*	14
SHRIMP	10
SCALLOPS*	30
CHICKEN	8
STEAK*	20

BRUNCH ENTRÉES

TRADITIONAL BREAKFAST* (GLUTEN FREE) — 14
*two eggs any style, bacon, sausage **or** country ham, potatoes **or** grits*

BISCUIT ALASKA* — 16
buttermilk biscuit, sausage gravy, bacon, eggs any style

STEAK & EGGS* (GLUTEN FREE) — 24
*grilled steak, 2 eggs any style, grits **or** breakfast potatoes*

ASIAN BEEF BOWL* — 26
marinated beef, rice, edamame, cabbage, mushrooms, radish, red onion, sesame, crispy leeks, kimchee aïoli, scallion

BERRIES & CREAM FRENCH TOAST — 22
orange-thyme crème anglaise, berries, whipped cream, mint

FRIED EGG BLT* — 14
fried egg, crispy bacon, bibb lettuce, heirloom tomato, aïoli

CAJUN SHRIMP & GRITS — 25
dark roux-shellfish gravy, trinity, andouille, grits, scallion

STEAK FRITES* — 28
flat iron steak, caramelized shallots, compound butter, pommes frites, roasted garlic aïoli

VEGETABLE FRITTATA (GLUTEN FREE) — 17
eggs, cream, daily seasonal vegetables

SIDES $6

BISCUITS (2)	BACON
CRACKLIN'S	SAUSAGE
GRITS	HAM

*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. Some items served at this establishment may contain foreign imported shrimp. Ask for more information.