

-Inspirations-

Charleston She Crab Soup

No dish is more profoundly Low Country. Ours is a blend of Cream, fresh Herbs, Onions and Crabmeat. Garnished with Orange Crab Roe and Sherry \$11

Crab Cake Appetizer

Crab Cake Minis, creamed Collard Greens, spicy Remoulade Sauce \$15

Cornmeal-Crusted Catfish Fingers

Fried golden brown and served atop Blue Cheese Cole Slaw with a zig zag of spicy Remoulade \$11

Crispy Chicken Livers

Marinated in Pineapple, Benne Seed crust served with a grilled Pineapple Compote \$9

Fried Green Tomatoes

Stuffed with a herbed Goat Cheese, served atop a bed of Green Tomato Relish finished with Green Onion Mayonnaise \$11

Oysters Rockefeller

Chesapeake Oysters, Spinach, Pernod Cream, Bacon and Parmesan Cheese \$15

Country Style Deviled Eggs

Creole Mustard Stuffing served atop Potatoes O'Brien and Brown Sugar Bacon, finished with shaved Chives \$12

Ma Brown's Appetizer Sampler

Fried Green Tomatoes, Cornmeal-Crusted Catfish Fingers, Crispy Chicken Livers and Bacon Wrapped Dates stuffed with Blue Cheese. For everyone to enjoy! \$35 serves 4

Serve another guest for \$6 more for up to 2 additional people

-Salads-

Farmer's Market Salad*

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Hand picked Local Greens, Cucumbers, Sweet Corn, Onions, Tomatoes and spiced Peanuts with a Lemon Vanilla Vinaigrette \$10

Add grilled Salmon to your Salad \$20

"Pickled" Beet Salad*

Roasted Beets, Bermuda Onion, Orange Segments, Goat Cheese Brulee, Puff Pastry Crouton and Pork fried Marcona Almonds tossed with Arugula, Watercress and a Lemon Vinaigrette \$10

Grilled Chicken Breast "Wedge" Salad*

Apple Cider brined Chicken with Baby Boston Bibb Lettuce, Bermuda Onions, Dried Cranberries and Green Goddess Dressing, finished with Vine Ripe Tomatoes, Cucumbers, Goat Cheese and Candied Pecans \$16

Southern Fried Chicken Salad*

Garden Patch Greens, tossed in our house made Horseradish Ranch Dressing, topped with sliced Tomatoes, Bermuda Onions, Peanuts and crumbled Blue Cheese \$16

Inlet Caesar Sampler

Our Country Caesar served with Apple Cider Brined Chicken, Smoked Salmon, grilled Andouille Sausage, Rosemary Ham, Goat Cheese and Blue Cheese \$16
Just a Caesar Salad \$7

-Vegetarian-

Black Eyed Pea Cakes

Drizzled with Lemon-Cayenne Mayonnaise served with Carolina Red Rice and a smoked Vegetable Medley \$17

Vegetarian Sampler

A sampling of our Black Eyed Pea Cake, Fried Green Tomato, Carolina Red Rice and Blue Cheese Cole Slaw \$18

***Contains Nuts.**

**Per our guests approval an 18% gratuity will be added to parties of 8 or more persons.
Please accept this as only a suggestion and feel free to add or subtract according to your experience. Thank You.**