

# -Seafood-

## **Fried or Jerked Catfish**

Served with "Creole" Mac and Cheese, grilled Zucchini and Jezebel Sauce \$22

## **Chesapeake Bay Crab Cakes**

Just cooked Collard Greens, Apple Bacon Potato Hash and Jalapeno Corn Cream \$27

## **Creole Salmon~**

Grilled with Creole Spice, topped with Watermelon Rind Pickles and Sassafras BBQ Sauce served with Cheddar Grits and Spinach, \$24

## **Carolina Gumbo**

A stew of Shrimp, Andouille Sausage, Crab, Chicken and Duck with Okra, Celery, Onions, Peppers and Red Rice \$19

## **Low Country Shrimp & Grits**

Seven Head-on Shrimp sauteed with Shallots, Andouille Sausage, Garlic and Scallions served atop Organic Stone-Milled Grits \$25

## **Charleston Perla**

It has been said that "To know Charleston is to know Rice..." One of the classic dishes of the old city blends Carolina Red Rice, Andouille Sausage, Duckling and Scallions, topped with three Jumbo Head-On Shrimp \$20

## **Louisiana "Devil" Shrimp**

Tender Gulf Shrimp stuffed with Georgia Brown's Crab Cakes, served with sauteed Spinach, Macaroni and Cheese, and a sweet and spicy Chipotle Sauce \$29

## **Wild Atlantic Flounder**

A deconstructed Fish Chowder with Annatto rub, Potato Bacon Hash, grilled Zucchini, Clams and Mussels in a rich Seafood Broth \$25

# -Meat and Poultry-

## **"Jambalaya"**

Deconstructed with Pinto Bean Dirty Rice, grilled Andouille Sausage, Gulf Shrimp, Blue Crab, Duck Confit and Cider Brined Grilled Chicken Breast, served atop an Etouffee Gravy \$23

## **Steak Romesco~\***

Herb marinated Steak topped with an Almond studded, Piquillo Pepper Sweet and Sour Sauce served with an Asparagus Corn Succotash and three Onion Potato Spring Roll \$27

## **JC's Sticky Chicken**

Slow roasted Half Chicken with Macaroni and Cheese, Apple Cole Slaw and Sweet & Tangy BBQ Sauce \$20

## **Sugar and Spiced Pork Chop~**

Hickory grilled Pork Chop served atop Honey Laced Yams, grilled Granny Smith Apples, fried Brussels Sprouts and Red Eyed Gravy \$26

## **Southern Fried Chicken**

Marinated in Buttermilk and served piping hot with Mashed Potatoes, braised Collard Greens and Pan Gravy \$21

## **Ma's Meatloaf**

Free formed with three Meats, Buttermilk Mashed Potatoes, Bourbon Glazed Carrots and Country Mushroom Gravy \$20

## **Slow Roasted Virginia Short Rib**

Burgundy Jus, Organic Cheddar Grits, fried Brussels Sprouts and crispy Horseradish \$27

# -Sides for Sharing-

Smashed Redskin Potatoes, Organic Stone-Milled Grits, Apple Cole Slaw, Honey Laced Yams, "Creole" Mac and Cheese Dirty Rice, Macaroni and Cheese, Collard Greens, Red Rice, Cheddar Grits, Brussels Sprouts, Asparagus, Corn Succotash, Bourbon Glazed Carrots, Blue Cheese Slaw, Grilled Asparagus, Smoked Vegetable Medley

**All of Georgia Brown's side dishes are \$6.00**

**~Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**