



-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 \$10

Smoked Salmon "Pate"

House smoked Salmon Pate with pickled Eggs, Onion, Capers, Horseradish and smoked Garlic \$12

Petite Crab Cake Appetizer

Crab Cake "Mini's" served with Old Bay creamed Spaghetti Squash, Citrus Tartar Sauce \$15

Pan Roasted "Diver" Sea Scallops

Atop Winter Pumpkin and Truffle Puree, Thyme Butter Sauce and roasted seasonal Mushrooms \$16

Crispy Chicken Livers

Marinated in Pineapple, Benne Seed crusted and served with a grilled Pineapple Compote \$8

Cornmeal-Crusted Catfish Fingers

Fried golden brown and served atop a Red Grape and Blue Cheese Slaw with spicy Remoulade \$10

Fried Green Tomatoes

Stuffed with a herbed Goat Cheese atop a bed of Green Tomato Relish finished with Green Onion Mayonnaise \$10

Crispy Fried Chincoteague Oysters

Fried crisp with house made Chow Chow, spicy Remoulade sauce \$9

Deviled Eggs

Stuffed with fine Herbs, white Truffle and topped with Brown Sugar baked Applewood Bacon, Potatoes O'Brien \$8

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! \$30 serves 4

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

-salads-

Farmer's Market Salad

Hand selected local Greens, Cucumbers, sweet Corn, Onions, Tomatoes, Spiced Peanuts and Goat Cheese with Lemon Vanilla Vinaigrette \$9

Add grilled Salmon to your Salad \$20

Grilled Pear Salad

Local Pears with Frisee, Onion, Applewood smoked Bacon, Blue Cheese, Horseradish Peppercorn Ranch Dressing, Spiced Currants and Port Wine drizzles \$9

BBQ Shrimp Salad

Grilled Acorn Squash, grilled Shrimp, farmers market Greens, Celery, roasted Shallots, Country Ham and Butter Beans finished with a Cranberry Sage Vinaigrette \$16

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 \$15



Southern Fried Chicken Salad

Garden Patch Greens, tossed in our Horseradish Ranch Dressing, topped with sliced Tomatoes, Bermuda Onions, Peanuts and crumbled Blue Cheese \$15

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

Served with Carolina Red Rice, Seasonal Vegetables drizzled with Lemon-Cayenne Mayonnaise \$16

Vegetarian Sampler

A sampling of our Black Eyed Pea Cake, Fried Green Tomato, Carolina Red Rice and Sautéed Spinach \$18

-seafood entrees-

Fried Catfish

Served with Organic Stone-Milled Grits, Chef's Vegetable and stewed Tomato Coulis \$18

Jumbo Crab Cake

With Southern Grape Slaw, grilled Acorn Squash and Tabasco Butter Sauce \$27

Salmon "Your Way" *

Blackened, Grilled, sautéed or poached with Chef's Daily Preparation \$23

Carolina Gumbo

A Stew of Shrimp, Andouille Sausage, Crab, Chicken and Duck with Okra, Celery, Onions, Peppers and Red Rice \$18

Low Country Shrimp & Grits

Six Head-on Shrimp sautéed with Shallots, Andouille Sausage, Garlic and Scallions atop Organic Stone-Milled Grits \$23

Charleston Perlau

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. Ours is topped with three Jumbo Head-on Shrimp \$19

Louisiana "Devil" Shrimp

Tender Gulf Shrimp stuffed with Georgia Brown's Crab Cakes, served with sautéed Spinach, Macaroni and Cheese, and a Sweet and Spicy Chipotle Sauce \$29

Crispy Fried Grouper

Benne Seed crusted, with Lyonnaise Fingerling Potatoes, Butter Bean Succotash, Hush Puppies and spicy Remoulade \$26



-meat & poultry entrees-

"Jambalaya"

With Pinto Bean Dirty Rice, grilled Andouille Sausage, Gulf Shrimp, Blue Crab, Duck Confit and Cider Brined Grilled Chicken Breast atop an Etouffee Sauce \$22

Steak and Egg*

Pan roasted Filet Mignon, seasonal Mushrooms, Au Gratin Potatoes, poached Organic Egg and Piergourdine Sauce \$30

Virginia Peanut Chicken

With smashed Redskin Potatoes and Grilled Acorn Squash with a Honey Maple Peanut Sauce \$19

Fried Turkey

Honey laced Yams, smashed Redskin Potatoes, Collard Greens, Cranberry Relish and rich Pan Gravy \$19

Bourbon Marinated Skirt Steak*

Herb roasted Potatoes, creamed Spinach, Red Eyed Mole Sauce and crispy sweet Onion Rings \$24

Lamb Shank

Braised in a Caraway Broth with Cheese Grits, seasonal Mushrooms, dried Stone Fruit and Pumpkin Seed Gremolata \$23

Braised Pot Roast

Slow roasted Chuck , Winter Vegetable Mirepoix, sweet Pea Smashed Potatoes, Braising Sauce \$19

Roasted Duck a la Orange

Orange glazed half Duck, Wild Rice studded Cornbread Stuffing, Brussel Sprouts, Duck Jus \$23

Southern Fried Chicken

Marinated in Sweet Tea and served piping hot with smashed Redskin Potatoes, braised Collard Greens and your choice of Pan or Giblet Gravy \$20

Sugar and Spice Pork Loin

Herb brined and set atop Honey laced Yams, Brussel Sprouts, Red Eye Gravy, and stewed Apples \$21

-sides for sharing-

Smashed Redskin Potatoes, Anson Mills Farms Organic Stone-Milled Grits, Wild Rice Studded Cornbread Stuffing, Dirty Rice, Macaroni and Cheese, Collard Greens, Red Rice, Cheese Grits, Creamed Spinach, Chef's Seasonal Vegetable, Honey Laced Yams, Onion Laced Fingerling Potatoes

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.**