

Georgia Brown's "Pickin' Peaches"
\$59.00 per person*

To Begin...

Ma Brown's Appetizer Sampler – Fried Green Tomatoes, Cornmeal-Crusted Catfish Fingers, Crispy Chicken Livers and Bacon Wrapped Dates stuffed with Blue Cheese. Served with all the trimmings for everyone to enjoy

Next Your Choice of...

Charleston She-Crab Soup

No Dish is More Profoundly Low Country ...Ours is a Blend of Cream, Fresh Herbs, Onions and Crabmeat with Crab Roe and Sherry

Farmer's Market Salad

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

Country Caesar Salad

Romaine Lettuce and Watercress tossed with Red Onions, Grape Tomatoes, Parmesan Cheese and Croutons

Soup of the Day

In the mood of the Chef

Entrees...

Creole Salmon

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

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

JC's Sticky Chicken

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

Carolina Gumbo

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

And for Dessert Your Choice of...

Peach Cobbler A la Mode

-or-

Chef's Cheesecake