



Georgia Brown's "Veranda" \$67 per person*

To Begin...

Ma Brown's Appetizer Sampler - Fried Green Tomatoes, Cornmeal-Crusted Catfish Fingers, Crispy Chicken Livers and grilled Andouille Sausage. Served with all the trimmings for everyone to enjoy.

Next Your Choice of...

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

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

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 aLemon Vinaigrette

Entrees...

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

Low Country Shrimp & Grits - Seven head-on Shrimp sauteed with Shallots, Andouille Sausage, Garlic and Scallions atop Organic Stone-Milled Grits

Charleston Perlaw - It has been said that "To know Charleston is to know Rice" 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

Chesapeake Bay Crab Cakes - Just cooked Collard Greens, Apple Bacon Potato Hash and Jalapeno Corn Cream

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

Vegetarian Sampler - A sampling of our Black Eyed Pea Cake, Fried Green Tomato, Carolina Red Rice and Sauteed Spinach

And For Dessert Your Choice of...

Peach Cobbler a la Mode

Chef's Cheesecake

Key Lime Pie