



BRUNCH

Spring 2026



Greg Garrison
&
Analisa LaPietra

SMALL PLATES

CHARRED WINGS Memphis dry rub, carrot hot sauce, gorgonzola ranch	14	PARMESAN CAESAR SALAD baby gem lettuce, radish, white anchovy, olive oil fried croutons, local parmesan	13	CRISPY BRUSSEL SPROUTS sweet & sour nuoc cham, chilis, carrots, sesame	12
DEVILED EGGS crispy chicken cracklin', American caviar, dill	12	STREET CORN TOSTADA blue corn tortilla, garlic aioli, cotija, espelette, scallion	12	WHIPPED RICOTTA TOAST Normandy Farms sourdough, warm spring vegetables, poached egg, pea greens, lemon herb oil	16

SANDWICHES

choice of wedge fries or small salad

BRASSTOWN SINGLE CHEESEBURGER 4oz patties, American, bacon jam, elote dressed lettuce, pickled green tomato	16	CRISPY CHICKEN SANDWICH chicken breast, cheddar, buttermilk chive ranch, shredduce, tomato	16
BRASSTOWN DOUBLE CHEESEBURGER 4oz patties, American, bacon jam, elote dressed lettuce, pickled green tomato	21	LOBSTER ROLL miso mayo, brown butter, fines herbs	29
CHOPPED CHEESE 8oz chopped burger, double cheese, shreduce, tomato, caramelized onions, ketchup, mayo, Amoroso roll	22	SAUSAGE, EGG & CHEESE BISCUIT housemade smoked sausage patty, fried egg, white pimento cheese, pickled sweet peppers, buttermilk biscuit	15
AVOCADO BLT vine ripened tomato, avocado mayo, arugula, black pepper bacon	16	FIG & PIG SANDWICH toasted sourdough, fig and carmelized onion jam, prosciutto, ricotta, lemon olive oil dressed arugula	16

LARGE PLATES

STUFFED FRENCH TOAST sweet ricotta cannoli filling, chocolate chips, berries	16	EGGS BENNY* English muffin, chipped ham, poached eggs, hollandaise	16	CHARLESTON HOT CHICKEN & BISCUITS boneless thigh, hot honey, pickled okra, bene seeds, buttermilk biscuit	16
GARDEN BRUNCH BOWL farro piccolo, crunchy chickpeas, greens, cucumber, dill, garlic labneh, lemon vinaigrette, poached egg	15	SHRIMP & GRITS Marsh Hen Mill grits, cheddar, kale, blistered tomatoes, harissa garlic butter	24	SHORTRIB BENEDICT braised short rib, poached eggs, english muffin, house steak sauce, hollandaise	26
		PORK BELLY TACOS scrambled eggs, street corn, cotija, flour tortillas	16		

SIDES 7

WEDGE FRIES	SMOKED SAUSAGE PATTY
SOURDOUGH TOAST	SALAD BACON
BISCUITS	BERRIES

ADDITIONS

LOCAL TARVIN SHRIMP	12
FRIED CHICKEN THIGH OR BREAST	10
2 EGGS ANY STYLE*	7

DRINKS

MORNING FOG Jameson Black Barrel, Guinness, dark roast, cream, cinnamon	14	BELLINI prosecco, white peach, peche de vigne	12
BLOODY MARY vodka, tomato, black pepper, lemon, spices	14	BOTTOMLESS MIMOSA bubbles, juice selections	30



COCKTAILS

Spring 2026

Beverage Director: Jim McCourt

17/19

547 MANHATTAN / AGED 547 MANHATTAN
Templeton Rye, sweet vermouth, Grand Marnier, bitters

17

OLD JOE
Jameson Irish Whiskey, Bulliet Rye, Mr Black, vanilla

MARGARITA DEL SOL
Nock Tequila Blanco, Illegal Mezcal, pineapple, lime, agave, tajin

CUCUMBER GIMLET
Absolut Vodka, Cucumber, basil, lime

THE WINDERMERE
Elijah Craig Bourbon, Cardomara, Benedictine, Islay Scotch, bitters

GATSBY SPRITZ
Bombay Sapphire Gin, grapefruit, lemon, sparkling rosé

BETZEL SOUR
Patron Silver Tequila, strawberry, pink peppercorn, lemon, egg white

QUEENS GAMBIT
Bacardi Ocho Rum, raspberry, lime, basil, bitters

PINEAPPLE HABANERO DAIQUIRI
blanco rum, pineapple, habanero, lime

ORBITAL
Ten To One Rum, passionfruit, lemon, falernum, orgeat

GYPSY WOMAN
Grey Goose Berry Rouge Vodka, blackberry, lemon, mint

WARTHOG
Devils Grin Gin, spiced pear, lemon, honey, torched rosemary

CHARLESTON COFFEE
Teeling Small Batch Irish Whiskey, demerara, cream, benne moonshine

LAW ABIDING CITIZEN
Nock Mezcal Joven, blood orange, ancho chilli, lime, agave

CLASSICS

SAZARAC
Rittenouse Rye, absinthe, peychauds bitters, lemon oil

JACK ROSE
Applejack, lemon, grenadine

AVIATION
Beefeater Gin, marashchino, violette, lemon

SIDECAR
Cognac, Cointreau, lemon

WINE

RED

HEDGES RED BLEND : WASHINGTON plum, cherry, clove, velvety & bright, medium long finish	15/56
MANOS NEGRAS MALBEC : ARGENTINA cassis, blackberry, boysenberry, full body, firm tannins	15/56
PRIMARIUS PINOT NOIR : OREGON red fruits, baked rhubarb, toasted cocoa, silky tannins	15/56
ULTRA VIOLET CABERNET SAUVIGNON : CALIFORNIA pure black fruit, herbaceous, silky texture	15/56
EPIFANIO "ERIAL" TEMPRANILLO : SPAIN intense fruits, bold flavors, blackberry, fine vanilla	65
ADELAIDA ZINFANDEL : CALIFORNIA red and black fruit, boysenberry, nutmeg, black pepper	80
LE P'TIT PAYSAN CABERNET SAUVIGNON : CALIFORNIA dark stone fruits, mûre, wild flower, earthy minerals	95
ROBERT SINSEY P.O.V RED BLEND : CALIFORNIA rich and intense, crushed berries, fennel, rosemary	105

WHITE

MONTEFRESCO PINOT GRIGIO : ITALY crisp, light bodied, pear, honeydew, citrus zest	15/56
MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND fresh exotic fruit, green apple, kiwi	15/56
PRIMARY CHARDONNAY : CALIFORNIA rich fruit and oak notes	15/56
VINA CARTIN ALBARINO : SPAIN dry, crisp, saline, granny smith, spring flowers	15/56
CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE clean mineral, flint, complex fruits	65
LA RACAUDERIE VOUVRAY : FRANCE bosc pear, orchard blossoms, pineapple, juicy acid	65
PAYSAN CHARDONNAY : CALIFORNIA lemon peel, sandstone, dried pear, mandarin	70
VASSALTIS ASSYRTIKO : GREECE fresh mineral, zingy yellow fruits, lively acidity	90

SPARKLING

MOET & CHANDON 187ML/750ML crisp pear, small bubbles, traditional champagne	25/105
MONTEFRESCO PROSECCO : ITALY light, refreshing, pear, green apple	14/53
COL MESIAN ROSÉ : ITALY raspberry, white peach, bright acidity	14/53

ROSÉ

LA PLAGE ROSÉ : FRANCE fresh watermelon, cherries, pleasant minerality	15/56
KIVELSTADT CELLARS ORANGE WINE : CALIFORNIA fresh peach, melon, nery acidity	64

PACKAGED

BLUE MOON	8	CORONA	8	HIGH NOON GRAPEFRUIT	13
BUD LIGHT	7	ATHLETIC BREWING CO. IPA	9	HIGH NOON WATERMELON	13
COORS LIGHT	7	MICHELOB ULTRA	8	SURFSIDE	12
		MILLER LITE	7		

