



DINNER

Spring 2026

Greg Garrison
&
Analisa LaPietra

DEVILED EGGS smoked egg yolk, crispy chicken cracklin', american caviar, dill	14
SNAPPER CRUDO* coconut water aquachile, cucumber, mint, serrano, shallot, crushed pepitas	16
ROASTED RED PEPPER ROMESCO DIP char roasted tomato, bell pepper, almonds, sorghum, feta cheese, frybread	12
FIRE ROASTED OYSTERS kimchi butter, garlic, scallion, toasted panko, grilled lime	14
CRAB RANGOON TOAST lump crab, cream cheese, toasted sourdough, sweet chili	17
COLUMBIA HOT CHICKEN boneless thigh, fermented pepper honey, buttermilk chive dressing, pickled okra, benne seeds	12
CRISPY BRUSSEL SPROUTS sweet & sour nuoc cham, chilis, carrots, sesame	10



CHARRED WEDGE SALAD iceberg lettuce, grilled corn, radish, cotija cheese, crunchy onions, green goddess dressing	14
SPRING PANZANELLA SALAD escarole, strawberry vinaigrette, cucumber, basil, pickled red onions, olive oil sourdough croutons	14
PEI MUSSELS sweet corn & Midlands Lager broth, smoked ham hock, spring onion, chives, sourdough	15
GRILLED OCTOPUS Spanish chorizo vinaigrette, fingerling potatoes, grilled spring onion, parsley, saffron aioli	17
CHARRED WINGS Memphis dry rub, carrot chili emulsion, gorgonzola ranch	14
HANDCUT BEEF TARTARE* tableside smoke, anchovies, capers, radish, cured egg yolk, sour cream & chive potato chips	16
PORK BELLY STREET TACOS sorghum gochujang glaze, napa slaw, cotija cheese, pickled carrot, benne seed crunch	13



CRISPY CHICKEN SANDWICH fried chicken breast, cheddar, buttermilk chive ranch, chow chow, potato bun, wedge fries	17
WHISKEY BRINED PORK CHOP parsnip puree, sorghum mustard glaze, grilled escarole, charred apricot pork jus, parsnip chips	29
LOCAL OSTRICH + CAVATELLI ground ostrich ragu, herb cavatelli, sauteed spinach, ricotta salata, anchovy chili breadcrumbs	29
BRASSTOWN DOUBLE CHEESEBURGER 4oz patties, american, bacon jam, clote dressed lettuce, pickled green tomato, wedge fries or greens ...	21
PAN SEARED SNAPPER Carolina Gold coconut rice, snap peas, green curry chimichurri, thai basil, lime	35
SHRIMP & GRITS Ace Basin Milling Co. grits, harissa garlic butter, lacinato kale, blistered tomatoes	30
GRILLED STEAK FRITES* 8oz hanger steak, green peppercorn aioli, wedge fries, little gem lettuce, olive oil & malt vinegar	30
8^{OZ} DELMONICO STEAK* grilled broccolini, miso brown butter, smashed fingerling potatoes, black garlic steak sauce.....	38