

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



## GLUTEN FREE MENU

### INSPIRATIONS & SALADS

<b>GRANNY SMITH</b>	10
Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles	
<b>HEIRLOOM TOMATO STACK</b>	12
Basil Pesto / Maple-Balsamic Vinaigrette / Feta Cheese / Bacon Jam	
<b>GRILLED SALMON</b>	17
Mesclun Greens / Beets / Goat Cheese / Orange Honey Vinaigrette	
<b>GRILLED STEAK SALAD</b>	18
Garden Greens / Roasted Corn / Blue Cheese / Caramelized Onions / Buttermilk Ranch	
<b>BLACKENED CATFISH CAESAR</b>	16
Crisp Romaine / Parmesan Cheese / Caesar Dressing	
<b>SIMPLE CAESAR</b>	9
Crisp Romaine / Parmesan Cheese / Caesar Dressing	
<b>BASQUE COUNTRY GAZPACHO</b>	9
Cucumber / Peppers / Tomato / Jalapeño	
<b>CAJUN SHRIMP</b>	13
Creole Spiced / Creamy Grits / Butter Sauce	
<b>CAPE FEAR DIVER SCALLOPS</b>	14
Cauliflower Purée / Bacon Jam / Micro Cilantro	

### SIDES FOR SHARING

Carolina Red Rice, Spinach Medley, Collard Greens, Hoppin' John, Yams, Sautéed Spinach, Black-eyed Pea Succotash, Honey Laced Yams	7
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## SEAFOOD

**JERK FARM RAISED CATFISH** 23

Jerk Grilled / Carolina Red Rice / Black-eyed Pea Succotash / Creamy Tartar Sauce

**GRILLED ATLANTIC SALMON~** 28

Roasted Beets / Fingerling Potatoes / Wild Mushroom / Spicy Tomato Butter Sauce

**SHRIMP & GRITS** 28

Jumbo Shrimp / Shallots / Andouille Sausage / Garlic/ Scallions  
Organic Stone-Milled Grits / Lobster Broth

**CHARLESTON PERLAU** 24

Carolina Red Rice / Andouille Sausage / Duck Confit / Scallions / Jumbo Shrimp

**CHILEAN SEA BASS** 36

Arugula / Sautéed Mushrooms & Fingerling Potatoes / Cream Corn Sauce

## MEAT AND POULTRY

**SUGAR & SPICE PORK CHOP~** 26

French Cut / Sugar & Spice Rub / Honey Laced Yams / Raisin Studded Brussels Sprouts  
Bourbon Apple Compote / Apple Jus

**“DE-CONSTRUCTED” JAMBALAYA** 28

Jerked Chicken/Gulf Shrimp / Duck Confit / Andouille Sausage / Dirty Rice

**~ GRILLED BEEF TENDERLOIN** 29

Roasted Corn / Pablano Chiles / Hand Cut Fries / Trinidadian Curry Sauce

**“MINTED” COLORADO LAMB CHOPS~** 29

Cauliflower Purée / Mashed Potato / Fresh Asparagus / Red Wine Jus

**COWBOY STEAK~** 39

Bone in Ribeye Steak / Spinach, Mushroom & Onion Duxelle / Blue Cheese Butter / Mashed Potatoes  
House Made Steak Sauce

**SHENANDOAH CHICKEN** 21

Sundried Tomatoes / Spinach, Mushroom & Apple Medley / Mashed Potatoes / Apple Cider Cream Sauce

~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. \*Contains Nuts.

A 20% gratuity is customary for parties of 6 or more. For convenience your check will reflect this amount.