

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



## ENTRÉES

### SEAFOOD

#### FARM RAISED CATFISH

23

Jerk Grilled or Cornmeal Fried/Carolina Red Rice/Black-Eyed Pea Succotash/Creamy Tartar Sauce

#### JUMBO LUMP CRAB CAKES

30

Corn Chesapeake/Shoestring Potatoes/Lemon-Thyme Butter Sauce

#### GRILLED ATLANTIC SALMON~

28

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

#### CHILEAN SEA BASS

34

Arugula/Roasted Wild Mushrooms & Fingerling Potatoes/Creamed Corn

#### GUMBO

21

Shrimp/Andouille Sausage/Crab/Chicken/Duck Confit/Okra/Celery/Onion/Peppers/Hoppin John

#### “DEVIL” SHRIMP

30

Crab Stuffed Spiced Shrimp/Sauteed Spinach/Macaroni and Cheese/Lobster Nage/  
Sweet and Spicy Chipotle Drizzle

#### SHRIMP AND GRITS

27

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

#### CHARLESTON PERLAU

23

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

## MEAT AND POULTRY

#### SUGAR & SPICE PORK CHOP~

26

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

#### BUTTERMILK FRIED CHICKEN

22

Buttermilk Chicken Breasts/Smashed Redskin Potatoes/Braised Collard Greens/Pan Gravy

#### “MINTED” COLORADO LAMB CHOPS~

29

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

#### “DE-CONSTRUCTED” JAMBALAYA

28

Jerked Chicken/Gulf Shrimp/Duck Confit/Andouille Sausage/Etouffee Gravy/Spicy Wild Rice Pilaf

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## MEAT AND POULTRY (CONTINUED)

### SHENANDOAH CHICKEN

21

Sun-Dried Tomatoes/Spinach/Mushroom & Apple Medley/Mashed Potatoes/Apple Cider Cream Sauce

### GRILLED BEEF TENDERLOIN~

29

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

### COWBOY STEAK~

37

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

### MAKE IT A SURF AND TURF *(per piece with entrée)*

JUMBO SHRIMP 3.5    4 OUNCE CRAB CAKE 13    FRIED OYSTER 2

## SIDES FOR SHARING

Smashed Redskin Potatoes, Organic Stone-Milled Grits, Honey Laced Yams, Spinach, Mushrooms & Onion, Macaroni and Cheese, Collard Greens, Raisin Studded Brussel Sprouts, Carolina Red Rice, Sautéed Spinach, Hoppin John, Black-Eyed Pea Succotash, Grilled Asparagus

**All of Georgia Brown's side dishes are \$7.00**

~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.

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