



SEAFOOD

FARM RAISED CATFISH

23

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

CHILEAN SEA BASS

36

Arugula / Roasted Wild Mushrooms & Fingerling Potatoes / Creamed Corn

JUMBO LUMB 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

GUMBO

22

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

SHRIMP AND 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 / Cornbread Crumble

“DEVIL” SHRIMP

30

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

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

23

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

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



MEAT AND POULTRY

“MINTED” COLORADO LAMB CHOPS~ 29

Cauliflower Purée / 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

GRILLED BEEF TENDERLOIN~ 29

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

SHENANDOAH CHICKEN 21

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

COWBOY STEAK~ 39

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/EACH 4 OUNCE CRAB CAKE 13 FRIED OYSTER 2/EACH

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