



## 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

Honey Mashed Potatoes/Lima Bean Succotash/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 FLAT IRON STEAK ~ 26**

Mashed Redskin Potatoes/Asparagus-Corn-Wild Mushroom Ragout / Spicy Tomato Butter Sauce

### **OVEN ROASTED CHICKEN 23**

Creole Mac & Cheese /Down Home Green Beans /Pan Jus

### **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