

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



ENTRÉES

SEAFOOD | MEAT | POULTRY

SEAFOOD

- FARM RAISED CATFISH** 23
Jerk Grilled or Cornmeal Fried / Carolina Red Rice / Black-Eyed Pea Succotash / Creamy Tartar Sauce
- CHILEAN SEA BASS** 37
Arugula / Sautéed Mushrooms & Fingerling Potatoes / Cream Corn Sauce
- JUMBO LUMB CRAB CAKES** 30
Corn Chesapeake / Shoestring Potatoes / Whole Grain Mustard Beurre Blanc
- GRILLED ATLANTIC SALMON~** 28
Honey Mashed Potatoes/Lima Bean Succotash/Spicy Tomato Butter Sauce
- GUMBO** 23
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
- SEARED DIVER SCALLOPS~** 29
Bacon-Parmesan Fried Brussels Sprouts / Whipped Yams / Whole Grain Mustard Beurre Blanc

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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

GRILLED AUSTRALIAN LAMB CHOPS~

29

Creamed Spinach / Mashed Potato / 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

SIDES FOR SHARING

Smashed Redskin Potatoes, Organic Stone-Milled Grits, Honey Laced Yams, Spinach Mushrooms & Onion,
Macaroni and Cheese, Collard Greens, Raisin Studded Brussels Sprouts, Carolina Red Rice, Creamed or
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.