

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



## GEORGIA BROWN'S "HONEY COMB" \$48 PER PERSON\*

*To Begin...*

### **MA BROWN'S APPETIZER SAMPLER**

Heirloom Tomato Stack / Cornmeal Crusted Catfish Fingers / Fried Green Tomatoes / Devil's on Horseback

*Next your choice of Inspirations...*

### **CHARLESTON SHE-CRAB SOUP**

Maryland Lump Crab / Cream / Sherry / Lemon Zest

### **SUMMER BERRY SALAD**

Roasted Corn / Blue Cheese Crumbles / Candied Pecans / Fresh Berries / Baby Spinach  
Creamy Buttermilk Ranch Dressing

*Entrees...*

### **JERKED OR FRIED CATFISH**

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

### **BUTTERMILK FRIED CHICKEN**

Mashed Potatoes / Collard Greens / Down Home Gravy

### **GUMBO**

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

### **BUTTERNUT SQUASH DUMPLINGS**

Rich Tomato Sauce / Grated Parmesan Cheese

*Sweet Endings...*

### **PEACH COBLER A LA MODE**

Served Warm / Oatmeal Crumble Crust / Vanilla Ice Cream

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## GEORGIA BROWN'S PORCH & SWING \$55 PER PERSON\*

*To Begin...*

### **MA BROWN'S APPETIZER SAMPLER**

Heirloom Tomato Stack / Cornmeal Crusted Catfish Fingers / Fried Green Tomatoes / Devil's on Horseback

*Next your choice of...*

### **SUMMER BERRY SALAD**

Roasted Corn / Blue Cheese Crumbles / Candied Pecans / Fresh Berries  
Baby Spinach / Creamy Buttermilk Ranch Dressing

### **CHARLESTON SHE-CRAB SOUP**

Cream / Fresh Herbs / Onions / Crabmeat / Touch of Sherry

### **SOUP OF THE DAY**

In the mood of the chef

*Entrees...*

### **BLACKENED ATLANTIC SALMON**

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

### **BUTTERMILK FRIED CHICKEN**

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

### **GRILLED FLAT IRON STEAK**

Bacon Wrapped Potato Wedges / Asparagus-Corn-Wild Mushroom Ragout / Spicy Tomato Butter Sauce

### **BUTTERNUT SQUASH DUMPLINGS**

Rich Tomato Sauce / Grated Parmesan Cheese

*For Dessert...*

### **PEACH COBBLER A LA MODE OR CHEF'S CHEESECAKE**

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## GEORGIA BROWN'S "PICKIN' PEACHES" \$59 PER PERSON\*

*To Begin...*

### MA BROWN'S APPETIZER SAMPLER

Heirloom Tomato Stack / Cornmeal Crusted Catfish Fingers / Portabella Frites

*Next your choice of...*

### CHARLESTON SHE-CRAB SOUP

Cream / Fresh Herbs / Onions / Crabmeat / Touch of Sherry

### SUMMER BERRY SALAD

Roasted Corn / Blue Cheese Crumbles / Candied Pecans / Fresh Berries / Baby Spinach  
Creamy Buttermilk Ranch Dressing

### COUNTRY CAESAR SALAD

Romaine Lettuce / Parmesan Cheese / Croutons / Catfish Caesar Dressing

### SOUP OF THE DAY

In the Mood of the Chef

*Entrees...*

### JERK OR FRIED CATFISH

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

### SUGAR & SPICE PORK CHOP

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

### BUTTERMILK CHICKEN

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

### GUMBO

Shrimp / Andouille Sausage / Crab / Chicken / Duck Comfit / Okra / Celery / Onion / Peppers / Red Rice

### BUTTERNUT SQUASH DUMPLINGS

Rich Tomato Sauce / Grated Parmesan Cheese

*And for Dessert Your Choice of...*

### PEACH COBBLER A LA MODE OR CHEF'S CHEESECAKE

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## GEORGIA BROWN'S "VERANDA" \$70 PER PERSON\*

*To Begin...*

### **MA BROWN'S APPETIZER SAMPLER**

Heirloom Tomato Stack / Cornmeal Crusted Catfish Fingers / Fried Green Tomatoes / Devil's on Horseback

*Next your choice of...*

### **SUMMER BERRY SALAD**

Roasted Corn / Blue Cheese Crumbles / Candied Pecans / Fresh Berries  
Baby Spinach / Creamy Buttermilk Ranch Dressing

### **CHARLESTON SHE-CRAB SOUP**

Maryland Lump Crab / Cream / Sherry/Lemon Zest

### **CAESAR SALAD**

Romaine Lettuce / Parmesan Cheese / House-made Croutons / Caesar Dressing

*Entrees...*

### **~GRILLED ATLANTIC SALMON~**

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

### **BUTTERMILK FRIED CHICKEN**

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

### **COWBOY STEAK**

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

### **JUMBO LUMP CRAB CAKES**

Corn Chesapeake / Shoestring Potatoes / Lemon-Thyme Butter Sauce

### **CHARLESTON PERLAU**

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

### **BUTTERNUT SQUASH DUMPLINGS**

Rich Tomato Sauce / Grated Parmesan Cheese

*And for Dessert Your Choice of...*

**PEACH COBBLER A LA MODE**

**CHEF'S CHEESECAKE**

**KEY LIME PIE**