

GEORGIA



BROWN'S

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

GRANNY SMITH SALAD

Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles / Spiced Peanuts

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

"CHICKEN CROQUETTES"

Soy Based Meatless "Chicken" / Mashed Potatoes / Sauteed Spinach / Tomato Fondue

Sweet Endings...

PEACH COBBLER

Bourbon Caramel / Vanilla Ice Cream

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



GEORGIA BROWN'S PORCH & SWING \$54 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...

GRANNY SMITH SALAD

Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles / Spiced Peanuts

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

SOUTHERN FRIED CHICKEN

Mashed Potatoes / Braised Collard Greens / Pan Gravy

GRILLED BEEF TENDERLOIN (SERVED MEDIUM RARE)

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

CHICKEN CROQUETTES

Soy Based Meatless Chicken / Mashed Potatoes / Sauteed Spinach / Tomato Fondue

For Dessert...

PEACH COBLER A LA MODE OR CHEF'S CHEESECAKE

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



GEORGIA BROWN'S "PICKIN' PEACHES" \$58 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...

CHARLESTON SHE-CRAB SOUP

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

GRANNY SMITH SALAD

Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles / Spiced Peanuts

COUNTRY CAESAR SALAD

Romaine Lettuce / Parmesan Cheese / Croutons / Catfish Caesar Dressing

SOUP OF THE DAY

In the Mood of the Chef

Entrees...

BLACKENED ATLANTIC SALMON

Creamy Cabbage / Apples & Pearl Onions / Sweet Corn Relish

SUGAR & SPICE PORK CHOP

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

SHENANDOAH CHICKEN

Sundried Tomatoes / Spinach, Mushroom & Apple Medley / Mashed Potatoes / Apple Cider Cream Sauce

GUMBO

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

"CHICKEN" CROQUETTES

Soy Base Meatless Chicken / Mashed Potatoes / Sautéed Spinach / Tomato Fondue

And for Dessert Your Choice of...

PEACH COBBLER A LA MODE OR CHEF'S CHEESECAKE

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



GEORGIA BROWN'S "VERANDA" \$67 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...

GRANNY SMITH SALAD

Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles / Spiced Peanuts

COUNTRY CAESAR SALAD

Romaine Lettuce / Parmesan Cheese / Croutons / Catfish Caesar Dressing

CHARLESTON SHE-CRAB SOUP

Maryland Lump Crab / Cream / Sherry/Lemon Zest

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

~GRILLED BEEF TENDERLOIN~

Roasted Corn / Pablano Chilies / Hand Cut Fries / Trinidadian Curry Sauce

CHARLESTON PERLAU

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

JUMBO LUMP CRAB CAKES

Corn Chesapeake / Shoestring Potatoes / Lemon-Thyme Butter Sauce

CHICKEN CROQUETTES

Soy Based Meatless Chicken / Mashed Potatoes / Sautéed Spinach / Tomato Fondue

And for Dessert Your Choice of...

PEACH COBBLER A LA MODE

CHEF'S CHEESECAKE

KEY LIME PIE