

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



INSPIRATIONS

CHARLESTON SHE CRAB SOUP	12
Maryland Lump Crab /Cream/Sherry/Lemon Zest	
BASQUE COUNTRY GAZPACHO	9
Cucumbers/Peppers/Tomato/Jalapeño/Olive Oil/Cider Vinegar	
FRIED GREEN TOMATOES	12
Herbed Cream Cheese Filling/Bread and Butter Pickles/Tomato Fondue	
CAJUN SHRIMP	10
Cerole Spiced/Creamy Grits/Butter Sauce	
HEIRLOOM TOMATO STACK	12
Basil Pesto/Maple-Balsamic Vinaigrette/Feta Cheese/Bacon Jam	

CREATED FOR SHARING

CAPE FEAR DIVER SCALLOPS	14
Cauliflower Puree/Bacon Jam/Micro Cilantro	
CRISPY CHICKEN LIVERS	12
Creamy Sausage Gravy	
CORNMEAL CRUSTED CATFISH FINGERS	13
Creamy Cole Slaw w/Mambo Sauce	
FRIED CHINCOTEAGUE OYSTERS	15
Ma's Pickle Slaw/Charred Lemon Aioli	
MA BROWN'S APPETIZER SAMPLER	45
Heirloom Tomato Stack/Cornmeal Crusted Catfish Fingers/Portobello Frites <i>For everyone to enjoy! Serves 4</i>	

SALADS

GRANNY SMITH	10
Julienne Apples/Apple Vinaigrette/Blue Cheese Crumbles/Spiced Peanuts	
ICEBURG WEDGE	9
Diced Tomatoes/Red Onions/Blue Cheese Crumbles/Chopped Bacon/Blue Cheese Dressing	

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MORE SALADS

GRILLED SALMON	17
Mesclum Greens/Beets/Goats Cheese/Orange Honey Vinaigrette	
*FRIED CHICKEN	16
Sliced Tomatoes/Blue Cheese Crumbles/Red Onion/Spicy Peanuts/Horseradish Ranch Dressing	
GRILLED STEAK SALAD	18
Garden Greens/Roasted Corn/Blue Cheese/Caramelized Onions/Blue Cheese Dressing	
BLACKENED CATFISH CAESAR	16
Crisp Romaine/House-Made Croutons/Parmesan Cheese/Caesar Dressing	
SIMPLE CAESAR	9
Add Grilled: Chicken 8 Salmon 12 Shrimp 3.50/each Steak 11	

VEGETARIAN

“CHICKEN” CROQUETTES	18
Soy Based Meatless Chicken/Mashed Potatoes/Sautéed Spinach/Tomato Fondue	
VEGETARIAN SAMPLER	20
Your Choice of Three Sides	

*Contains Nuts.

Gluten Free Menu Available