

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



INSPIRATIONS

CHARLESTON SHE CRAB SOUP	12
Maryland Lump Crab/Cream/Sherry/Lemon Zest	
FRIED GREEN TOMATOES	12
Lemon Cayenne Mayonnaise / Green Tomato Relish	
CAJUN SHRIMP	13
Cerole Spiced / Creamy Grits / Butter Sauce	
HEIRLOOM TOMATO STACK	12
Basil Pesto / Maple-Balsamic Vinaigrette / Feta Cheese / Bacon Jam	
BASQUE COUNTRY GAZPACHO	9
Cucumbers / Peppers / Tomato / Jalapeño	
CAPE FEAR STEAMED CLAMS	11
Roasted Garlic Cream / Chopped Bacon / Fine Herbs	

CREATED FOR SHARING

CAPE FEAR DIVER SCALLOPS	14
Cauliflower Purée / Bacon Jam / Micro Cilantro	
CRISPY FRIED CHICKEN LIVERS	12
Creamy Sausage Gravy	
CORNMEAL CRUSTED CATFISH FINGERS	13
Creamy Cole Slaw with 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 / Fried Green Tomatoes / Devil's on Horseback (Blue Cheese Stuffed Dates, Wrapped in Bacon)	

SALADS

GRANNY SMITH	10
Julienne Apples / Apple Vinaigrette / Blue Cheese Crumbles / Spiced Peanuts	
GRILLED SALMON	17
Mesclum Greens / Beets / Goats Cheese / Orange Honey Vinaigrette	

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MORE SALADS

*FRIED CHICKEN	16
Sliced Tomatoes / Blue Cheese Crumbles / Red Onion / Spicy Peanuts / Horseradish Ranch Dressing	
ICEBERG WEDGE	9
Diced Tomatoes / Red Onions / Blue Cheese Crumbles / Chopped Bacon / Blue Cheese Dressing	
GRILLED STEAK SALAD	18
Garden Greens / Roasted Corn / Blue Cheese / Caramelized Onions / Buttermilk Ranch	
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	
BUTTERNUT SQUASH DUMPLINGS	19
Rich Tomato Sauce / Grated Parmesan Cheese	

*Contains Nuts.

Gluten Free Menu Available