

GEORGIA



BROWN'S

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
- 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

- BERRY SALAD** 11
Roasted Corn /Blue Cheese Crumbles /Candied Pecans /Fresh Berries /Baby Spinach
Creamy Buttermilk Ranch Dressing
- GRILLED SALMON** 17
Mesclum Greens / Beets / Goats Cheese / Orange Honey Vinaigrette