

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE

WELCOME TO GEORGIA BROWN'S NEW YEAR'S DAY JAZZ BRUNCH

Monday, January 1, 2018

RISE & SHINE...

MS. BROWN'S BEEN STIRRING DRINKS AT THE BAR AGAIN

13

The Delta Dawn Vodka, Raspberry Liqueur, Watermelon Puree with a touch of Honey

Georgia Peach Martini Vodka Shaken With Peach Purée, Triple Sec and Peach Schnapps

Low Country Bloody Mary Served with a Spiced Jumbo Shrimp

950 Cocktail Champagne, Brown Sugar, Dash of Bitters, and Grand Marnier.

Black Eyed Susan Vodka, Light Rum, Triple Sec and Lime Juice

Pauli's Island Iced Tea Deep Eddy Sweet Tea Vodka, Gin, Rum, Triple Sec, Sour Mix, Coca-Cola

Santa Margherita Rose Sparkling Crisp and Creamy with Bright Fruit Flavors

Please join us For Coffee, Cappuccino or Cordials*

BOTTOMLESS MIMOSAS AND BLOODY MARY'S

25

THE BUFFET*

AVAILABLE ON THE BUFFET

Make sure you come hungry so you can savor the many delights from our award winning SUNDAY JAZZ BRUNCH BUFFET. Choose Our Peel and Eat Shrimp, Sliced Virginia Ham, Slow Roasted Turkey Breast, Black Pepper and Garlic Roast Beef, Apple Wood Smoked Bacon, Creamy Stone Milled Grits, Roasted Red Potato Home Fries, Jambalaya, Fresh Fruit and more.

*Buffet items are subject to change based on availability.

****Be Sure to Visit our Chef Preparing Made to Order Omelets and Waffles****

IN ADDITION TO THE BUFFET...

Please Select One of the Following Entrees*. (May be taken to go)

"VEGETARIAN" CHICKEN CROQUETTES

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

CAROLINA GUMBO

This is a Southern Classic. Andouille Sausage / Chicken / Shrimp / Vegetable Stew, Topped with Hoppin' John

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FINE SOUTHERN CUISINE



SOUTHERN BUTTERMILK FRIED CHICKEN

Marinated in Buttermilk and served piping hot with Smashed Potatoes
Braised Collard Greens and Pan Gravy

GRILLED ATLANTIC SALMON

Roasted Beets with Fingerling Potatoes / Wild Mushroom Medley topped with Spicy Tomato Butter Sauce

FRIED CORNMEAL CRUSTED CATFISH

Jerk Grilled or Cornmeal Fried with Carolina Red Rice / Creamy Cole Slaw / Tartar Sauce

CAROLINA SHRIMP & GRITS

Sautéed Shrimp and Andouille Sausage Simmered in a Buttery Clam Broth.
Served over Creamy Grits

MA BROWN'S MEATLOAF

Free formed with Three Meats served with Collard Greens and Mashed
Potatoes and a rich Down home Gravy

Help Yourself to a Sampling of Our Sumptuous Home Baked Southern Sweets

BUFFET ITEMS MAY CHANGE AS WE OFFER FRESH LOCAL INGREDIENTS

BUFFET ITEMS MAY NOT BE CARRIED OUT OF THE RESTAURANT

\$45 PER PERSON

(Beverages Not Included)

\$22 CHILDREN 5-12

(Entrée Not Included)
