

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



## WELCOME TO GEORGIA BROWN'S SUNDAY JAZZ BRUNCH

Share the Brunch Experience...Give a Gift Card in 2015

### 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

GEORGIA



BROWN'S

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)

---