

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



## HAPPY NEW YEAR!

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

### RISE & SHINE...

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

12

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

**Chandon Rose Sparkling** Crisp and Creamy with Bright Fruit Flavors

**Georgia Peach Martini** Vodka Shaken With Peach Puree, 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

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#### BOTTOMLESS MIMOSAS AND BLOODY MARY'S

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### 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)*

#### BLACK EYED PEA CAKES

Served with Sautéed Spinach and Mashed Potatoes, Finished with Roasted Red Pepper Sauce

#### CAROLINA GUMBO

This is a Southern Classic. Andouille Sausage, Chicken, Shrimp, and Vegetable Stew, Topped with Carolina Red Rice

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### **SOUTHERN BUTTERMILK FRIED CHICKEN**

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

### **GRILLED ATLANTIC SALMON**

Served with Buttermilk Mashed Potatoes and Seasonal Vegetables, Finished with Black Truffle Butter Sauce

### **FRIED CORNMEAL CRUSTED CATFISH**

Served with Carolina Red Rice, Collard Greens, and Lemon-Cayenne Mayonnaise

### **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 MAYCHANGE AS WE OFFER FRESH LOCAL INGREDIENTS\*\*

\*\*\*BUFFET ITEMS MAY NOT BE CARRIED OUT OF THE RESTAURANT\*\*\*

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### **\$41.95 PER PERSON**

(Beverages Not Included)

### **\$21.95 CHILDREN 5-12**

(Entrée Not Included)

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