

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



THE INAUGURATION EXPERIENCE
3-COURSE. DINNER MENU \$55/GUEST
includes non-alcoholic beverages
(tax and gratuity not included)

INSPIRATIONS

Choose One:

BUTTERMILK FRIED SHRIMP

Cucumber-Tomato Salad / Sriracha Thai Chili Aioli

CORNMEAL CRUSTED CATFISH FINGERS

Creamy Coleslaw / Sweet Gherkin Tartar Sauce

SOUTHERN FRIED GREEN TOMATOES

Green Tomato Pico de Gallo / Lemon Cayenne Mayonnaise

SEARED DAYBOAT SCALLOPS*

Cauliflower Puree / Bacon Jam / Micro Cilantro

MISS ELLIE'S GOAT'S CHEESE SALAD*

Diced Tomato / Crumbled Goat's Cheese / Orange Vinaigrette

CRISPY FRIED CHICKEN LIVERS

Buttermilk Soaked / Creamy Sausage Gravy

CHARLESTON SHE CRAB SOUP

Jumbo-lump Crabmeat / Aged Sherry

CHEF'S AWARD WINNING CAESAR SALAD*

Blackened Catfish Caesar Dressing / Parmesan Cheese / Croutons

ENTRÉES

Choose One:

BBQ SPICED SALMON*

Crispy Fried Grits Cake / Corn Caviar / Memphis & Savannah Que's

BUTTERMILK FRIED CHICKEN

Mashed Potatoes / Braised Collards / Chicken Gravy

CAROLINA SHRIMP & GRITS*

Heirloom Grits / Tomato / Shallots / Buttery Clam Broth

Continued...

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ENTRÉES CON'T.

FRIED LOUISIANA CATFISH FILLET

Black Eyed Pea Succotash / Red Rice / Tartar Sauce

“EL DIABLO” THE DEVIL SHRIMP

Crab Stuffed Shrimp / Mac & Cheese / Spinach / Chipotle Drizzles

CRISPY CHILEAN SEABASS*

Creamed Corn / Wild Mushrooms / Roasted Fingerlings / Baby Arugula

GRILLED COWBOY STEAK*

Spinach Medley / Mashed Potatoes / Steak Sauce / Blue Cheese Butter

CAROLINA GUMBO

Duck Confit / Shrimp / Andouille Sausage / Peppers / Onions / Hoppin' John / Dark Roux

SUGAR AND SPICE PORK CHOP*

Maple Whipped Yams / Shaved / Brussel Sprouts / Calvados Apple Jus

DESSERTS

Choose One:

Always By Popular Demand

HOMEMADE JACK DANIELS CHOCOLATE ICE CREAM

SWEET POTATO CHEESECAKE

Graham Cracker Crust / Caramel / Glaze Sugared Pecans

HOME MADE APPLE PIE

Green Tomato / Vanilla Bean Ice Cream / Caramel Sauce / Whipped Cream

BOURBON CHOCOLATE PECAN PIE

Served Warm / Vanilla Bean Ice Cream

BREAD PUDDING

Salted Carmel / Vanilla Bean Ice Cream

Continued...

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DESSERTS CON'T

FLOURLESS CHOCOLATE TORTE

Vanilla Ice Cream / Raspberry Coulis / Whipped Cream

PEACH COBBLER A LA MODE

Served Warm / Oatmeal Crumble Crust / Vanilla Bean Ice Cream

SEASONAL SORBET

MA'S BEEN STIRRING AT THE BAR TO 'MAKE AMERICA DRINK AGAIN'!

Specialty Cocktails \$13

THE DONALD'S RISKY WHISKEY

Redemption Rye / Campari / Simple Syrup / Flamed Orange Peel

YES WE DID!

(Ciroc Obama)

Ciroc / Chambord / Fresh Pineapple

ALL THAT TWITTERS AIN'T GOLD

Jose Cuervo / Orange Juice / St. Germain / Club Soda / Orange Twist

GRAB 'EM BY THE SCOTCH

Dewars / Drambuie / Orange Bitters / Club Soda / Lemon Twist

IVODKA TRUMP

Double Cross Vodka / Dry Vermouth / Truffle Olive Juice / Truffle Blue Cheese Olives / Celery and Sea Salt

KELLYANNE'S KOOL-AID

Deep Eddy Ruby Red Grapefruit / Lemonade / Cranberry / Lemon / Cherry

GEORGIA PEACH MARTINI

"Wicked Lemonade Peach Vodka" / Peach Schnapps / Triple Sec
Peach Puree / Crystallized Ginger

950 15TH STREET NW. WASHINGTON, DC 20005

LOCATED 2 BLOCKS FROM THE WHITE HOUSE

(between K and I Streets, near McPherson Square)

202.393.4499 | GBROWNS.COM