

THIS & THAT

V & V

Ma Brown's Appetizer Sampler 45
sweet tea wings, catfish fingers, chicken livers, pork belly, tomato salad

Heirloom Tomato Salad 14
torn basil, ren onion, house made red wine vinegar

Crispy Pork Belly 13
mustard bbq sauce, toasted shallots

Grilled Sweet Tea Chicken Wings 13
pickled carrots, mint puree, crispy garlic

Chesapeake Fried Catfish 14
cornmeal crusted, smoked catfish slaw, roasted corn tartar sauce

Fried Chicken Livers 11
benne seed & cornmeal crusted, mustard soy dipping sauce

Crispy Pork Rinds 12
pimento cheese, green onion

Soup of the Day 10
in the mood of the chef

Select menu items can be made vegetarian and/or gluten free.

Black Eyed Pea Cakes 18
spinach medley, red rice, lemon cayenne mayonnaise

Beyond Meatloaf 27
broccoli rabe, roasted potato, morel mushroom gravy

LOW COUNTRY STAPLES

Charleston She Crab Soup 12
crab roe, dry sherry

Buttermilk Fried Chicken 24
buttermilk soaked, smoked turkey collards, smashed potato, roasted chicken gravy

Carolina Gumbo 26
dark roux, spicy andouille, okra, duck, shrimp, chicken, oysters, red rice, crawfish and lump crab

"De-Constructed" Jambalaya 29
head-on colossal shrimp, oysters, chicken, spicy sausage, duck confit, dirty rice, etouffee sauce

Fried Green Tomatoes 12
herbed goat cheese, lemon cayenne mayonnaise, green tomato ice box pickle

Shrimp & Grits 29
head-on colossal shrimp, spicy andouille sausage, buttery seafood broth

Charleston Perlaw 24
duck, chicken, head-on colossal shrimp, andouille sausage, red rice, toasted bread crumbs

"Devil" Shrimp 30
crab stuffed, sautéed spinach, macaroni & cheese, smoked pepper butter sauce

Farm Raised Catfish 24
fried or blackened, creamy grits, classic succotash, spinach medley

FROM THE GARDEN

Southern Simple 9
market greens, onion, bell pepper, goat cheese, tomato, cucumber, bistro vinaigrette

Green Wedge 12
crisp iceberg, tomato, bacon, maytag blue cheese, red onion, pea shoots, green goddess dressing

Southern Caesar 12
asiago cheese, blackened white anchovy dressing

Fried Chicken* 18
peas and tendrils, onion, spiced pecans, blue cheese, tomato, corn, buttermilk ranch

Red Eye Skirt Steak 18
arugula, tomato confit, roasted potato, chimichurri, aged cheddar, grilled scallion, mushroom, barbecue ranch

MORE... MORE... MORE SCALES & TAILS

with any entree or salad **colossal shrimp** 2 for 18 | **salmon** 12 | **4oz crab cake** 14
chicken 9 | **catfish** 10 | **grilled oysters** 3 for 10 | **grilled steak** 11

WHEN IN SEASON

Off The Line MKT
freshest seafood available

Grilled Bone-In Rib Eye 39
mashed potatoes, grilled leeks, tomato confit, maître d' butter

Jumbo Lump Crab Cakes 30
old bay chips, southern slaw, heirloom tomato salad, roasted corn, cherry pepper tartar sauce

Short Rib Pot Roast 26
celeriac & potato puree, roasted turnips, broccoli rabe, carrot, celery, shallots, braising jus

Crispy Baby Back Ribs 26
hickory smoked, southern slaw, macaroni & cheese

Cedar Planked Salmon 28
leek & apple compote, broccoli rabe, stewed tomatoes, roasted potatoes

Bay Scallop & Oyster Orecchiette* 23
sweet pea & pecan pesto, pea shoots, roasted potatoes

DC Yard Bird 22
1/2 chicken hickory smoked, bbq pinto beans, grilled street corn "elote loco"

THE FIXIN'S
8

smashed redskin potatoes, organic stone-milled grits, medley of spinach, mushrooms & onions, macaroni and cheese, collard greens, carolina red rice, grilled street corn "elote loco", dirty rice, southern slaw, bbq baked beans, broccolini, roasted potatoes

*Contains Nuts.

-Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of six or more.

MISS BROWN'S SOUTHERN CHEER

Bee Sting

Milagro Silver, St. Germaine Elderflower, lemonade, smoked salt

Pee Dee Mai Tai

Myers dark rum, Captain Morgan spiced rum, triple sec, pineapple and orange juice, peach purée, grenadine

Cucumber Mojito

Ketel One Botanicals, mint, cucumber

Georgia Peach Martini

vodka peach schnapps, triple sec, peach purée, garnished with crystalized ginger

Dark And Stormy

Goslings rum, ginger beer, fresh lime juice, blackstrap molasses

Pauli's Island Iced Tea

house made sweet tea vodka, lemonade, iced tea

HAND CRAFTED COCKTAILS

14

CARAFE OF SANGRIA (RED OR WHITE)

38

WHITE WINES

SPARKLING WINES AND CHAMPAGNES

Veuve Dubarry Cuvee, Prestige France



10 38

Voveti Presecco, Veneto, Italy

12 48

Chandon Brut, California

42

Santa Margherita Rose, Italy

14 55

Moet Chandon Brut Imperial, Epernay, France

98

Veuve Clicquot Brut, Yellow Label, Reims, France

110

Perrier Jouet Belle Epoque, Epernay, France

210

SAUVIGNON BLANC

Alto Tierrauca, Colchagua- Valle Central, Chile

11 42

Drylands, Marlborough, New Zealand

14 55

Cake Bread, Napa Valley, California

78

PINOT GRIGIO

Bertani "Velante", Veneto, Italy

12 48

Santa Margherita, Trentino-Alto Adige Italy

72

CHARDONNAY

Maison Louis Latour Grand Ardeche
Rhone Valley, France

10 38

Franciscan, Napa Valley, California

14 55

Quilt, Napa Valley, California

16 64

Sonoma-Cutrer, Russian River Valley

66

ECLECTIC WHITES

Trefethen Dry Riesling, Rheinhessen, Germany

12 48

Domaine de Vaufuget Chenin Blanc, Loire Valley, France

12 48

Mar de Viñas Albariño, Arousa, Spain

12 48

RED WINES

PINOT NOIR

Carmel Road, Monterey, California



15 58

MERLOT

Terra Vega, Central Valley, Chile

13 50

Frog's Leap, Rutherford Napa Valley, California

89

SHIRAZ/SYRAH

Klinker Brick "Farrah" Syrah, Lodi, California

14 54

Yangarra Shiraz, Kangarilla, South Australia

68

ZINFANDEL

The Federalist, Lodi, California

12 48

CABERNET SAUVIGNON

Margarett's, Washington State

12 47

Uppercut, Napa, California

15 58

Quilt, Napa, California

16 64

Freemark Abbey, Napa, California

70

Groth, Oakville-Napa Valley, California

95

Cake Bread, Napa Valley, California

135

Silver Oak, Alexander Valley, California

150

OTHER REDS

Delincuenta Garnacha, Campo de Borja, Spain

10 37

Cotes-Du-Ventoux, France

11 38

Clos de los Siete Super Red Blend,
Mendoza, Argentina

14 52

RDV Bordeaux, Delaplane, Virginia

70

CONFECTION

8.75

Sweet Potato Cheesecake

graham cracker crust, caramel glaze, sugared pecans

Mile High Seasonal Pie

freshiest fruit available

Bourbon Chocolate Pecan Pie

served warm, vanilla bean ice cream

Bread Pudding

salted caramel, vanilla bean ice cream

Vegan Chocolate Cake

raspberry coulis (add one scoop \$3.00)

Peach Cobbler A la Mode

served warm, oatmeal crumble crust, vanilla bean ice cream

Fresh Fruit Bowl

(add one scoop \$3.00)

Select Ice Cream and Sorbets