

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



WINTER RESTAURANT WEEK • JANUARY 30-FEBRUARY 5, 2017
PRIX FIXE. 3-COURSE. DINNER MENU \$35/GUEST

(beverages, tax and gratuity not included)

TRY OUR NEW GEORGIA PEACH MARTINI \$13

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

INSPIRATIONS

Choose one

BUTTERMILK FRIED SHRIMP

Cucumber-Tomato Salad / Schirracha-Thai Chili Mayonnaise

GOAT'S CHEESE "SHAKER SALAD"

Crumbled Goat's Cheese / Tomato / Orange Vinaigrette / Fresh Orange Segments

CAPE FEAR STEAMED CLAMS

Roasted Garlic Cream / Chopped Bacon / Fine Herbs

ENTRÉES

Choose one

AMERICAN RED SNAPPER

Sautéed Spinach / Candied Yams / Creole Stewed Tomatoes / Butter Sauce

BUTTERMILK FRIED CHICKEN

Buttermilk Chicken Breasts / Smashed Redskin Potatoes / Braised Collard Greens / Pan Gravy

GRILLED FLAT IRON STEAK

Mashed Potatoes / Grilled Asparagus / Spicy Tomato Butter Sauce

COUNTRY FRIED MEATLOAF

Down Home Green Beans / Mashed Potatoes / Salisbury Steak Sauce / Tobacco Onions

DESSERTS

Choose one

TEN DOLLAR BANANA SPLIT

Butter Pecan Ice Cream / Chopped Pecans / Caramel & Chocolate Sauces

BOURBON-PUMPKIN BREAD PUDDING

Crème Anglaise / Caramel Sauce / Whipped Cream / Mint

CLASSIC NEW YORK CHEESECAKE

Bing Cherry Compote / Whipped Cream / Mint

SORRY, NO SUBSTITUTIONS

950 15TH STREET NW. WASHINGTON, DC 20005

LOCATED 2 BLOCKS FROM THE WHITE HOUSE

(between K and I Streets, near McPherson Square)

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