

STARTERS

- LOW COUNTRY SHE CRAB SOUP 14
Jumbo Lump Crab Meat, Sherry, Fresh Cut Chives
- ☞ CORN CHOWDER 13
Coconut Corn Velouté, Bacon Poblano Corn Salad, Micro Cilantro
- CRISPY FRIED OYSTERS 20
Baby Arugula, Pickled Shishito Peppers, Shaved Radish, Rouille
- ☞ CEVICHE* 22
Shrimp, Red Grouper, Peppers, Vertical Roots Bib Lettuce, Housemade Plantain Chips, Tabini Lime Dressing
- JUMBO LUMP CRAB CAKE 22
Charred Lemon Aioli, Heron Farms Sea Beans, Roasted Red Pepper, Pickled Fennel, Micro Cilantro

SALADS

- ☞ PALMETTO HOUSE SALAD 14
Arcadian Mesclun, Cucumber, Cherry Tomatoes, Radish, Carrot, Housemade Balsamic Vinaigrette
- CAESAR SALAD 16
Vertical Roots Baby Gem Lettuce, Housemade Focaccia Croutons, Shaved Parmesan, White Anchovies
- ☞ SUMMER HARVEST SALAD 15
Coosaw Farms Heirloom Tomato, Watermelon, Sweet Onion, Feta, Basil, Mint, Honey Lemon Vinaigrette
- ADD TO ANY SALAD:
- Chicken 12
Local Shrimp 12
Fried Oysters 10
Salmon 16
Brasstown Flat Iron Steak 22

ENTRÉES

- ☞ HONEY GARLIC GLAZED SALMON 30
Carolina Gold Rice Cake, Summer Squash, Hen of the Woods Mushroom, Pickled Shishito Peppers, Cilantro Coulis
- ☞ ROASTED CHICKEN BREAST 24
Marble Potato Salad, Seared Broccolini, Red Pepper Souvis
- ☞ LOW COUNTRY SHRIMP & GRITS 28
Housemade Tasso Gravy, Choice of Yellow or White Grits
- ☞ BRASSTOWN FLAT IRON STEAK 32
Hen of the Woods Mushroom, Grilled Shishito Peppers, Cherry Heirloom Tomato, Mesclun Lettuce, Dijon Vinaigrette
- BUCATINI ALLA FRESCO 30
Rio Bertollini Pasta, Guanciale, Fresh Seasonal Vegetables, Blistered Cherry Tomatoes, Pecorino Romano

SANDWICHES

- SEAFOOD TARTINE 40
Shrimp, Lobster, Housemade Focaccia, Coosaw Farms Heirloom Tomato, Saffron Rouille, Petite Watercress
- BRASSTOWN BEEF BURGER* 26
Local Beef Patty, Grilled Red Onion, Tomato, Vertical Roots Bib Lettuce, Pickles, Housemade Bun, Served with French Fries
- SURF & TURF BURGER* 36
Brasstown Beef Burger, Béarnaise, Lobster, Served with French Fries

SIDES

- ☞ SIDE HOUSE SALAD 8
- SIDE CAESAR SALAD 8
- ☞ ROASTED CARROTS 8
Maple Glazed Almonds, Goat Cheese, Watercress
- FRENCH FRIES 8

WINE

Bubbles

VILLA SANDI PROSECCO BRUT (TREVISO)	13/58
AVINYÓ CAVA "RESERVA" BRUT '18 (SPAIN)	12/55
VEUVE CLICQUOT BRUT (CHAMPAGNE)	26/125
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)	16/75

Light & Dry Whites

SCARPETTA PINOT GRIGIO '21 (FRIULI)	13/50
DEZAT SANCERRE '21 (LOIRE VALLEY)	17/66
WHITEHAVEN SAUVIGNON BLANC '21 (MARLBOROUGH)	13/50

Chardonnay

BELLULA CHARDONNAY '20 (SOUTHERN FRANCE)	13/50
BOUCHARD POUILLY-FUISSÉ '20 (BURGUNDY)	18/70
SONOMA-CUTRER CHARDONNAY '20 "RUSSIAN RIVER RANCHES" (SONOMA COAST)	16/60
DUCKHORN CHARDONNAY '20 (NAPA VALLEY)	18/70
KISTLER CHARDONNAY "LES NOISETIERS" '20 (SONOMA COAST)	35/138

Sweet Whites & Rosé

MÖNCHHOF RIESLING KABINETT '20 (MOSEL)	14/54
COPPO MOSCATO D'ASTI "MONCALVINA" '20 (PIEDMONT)	11/50
MIRAVAL ROSÉ '21 (CÔTES DE PROVENCE)	16/60

Soft & Smooth Reds

LOUIS LATOUR PINOT NOIR "VALMOISSINE" '19 (FRANCE)	13/50
CALERA PINOT NOIR '18 (CENTRAL COAST)	15/58

Big & Rich Reds

BARNARD GRIFFIN MERLOT '19 (COLUMBIA VALLEY)	13/50
TERRAZAS DE LOS ANDES MALBEC "RESERVA" '19 (MENDOZA)	13/50
CATENA CABERNET SAUVIGNON '19 (MENDOZA)	13/50
SWANSON CABERNET SAUVIGNON '18 (NAPA VALLEY)	20/78
CAKEBREAD CABERNET SAUVIGNON '19 (NAPA VALLEY)	39/155

SPECIALTY COCKTAILS 15

PINK HUMMINGBIRD

Campari, St-Germain Elderflower, Sparkling Rosé

THE INFIELD

Crop Organic Cucumber Vodka, Basil, Mint, Lime, Cucumber, Ginger Beer

SPRING IN SEVILLA

Tanqueray Sevilla Orange Gin, Rosemary, Domaine de Canton Ginger, Lemon, Prosecco

PEPPERY PEACH PALOMA

Herradura Reposado Tequila, Ancho Reyes Chile, Grapefruit, Lime, Cipriani Peach Soda

CHANTILLY

Effen Raspberry Vodka, Cointreau, Cranberry, Pineapple, Lemon

CHARLESTON PLACE PUNCH

Myers's Dark Rum, Coconut Rum, Pomegranate, Pineapple, Orange

MOUZON'S MASH

Gentleman Jack Tennessee Whiskey, Peach, Mint, Lemon

ORANGE BOULEVARDIER

Wild Turkey 101 Bourbon, Cointreau, Campari, Carpano Antica Sweet Vermouth

SMOKED OLD FASHIONED

Woodford Reserve Bourbon, Brandied Cherry Laphroaig 10yr Islay Scotch, Orange

BEER

Draft 8

- ♥ IPA
- ♥ PILSNER
- ♥ ROTATING SEASONAL

Domestic 6

- BLUE MOON
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- YUENGLING

Import & Specialty 7

- AMSTEL LIGHT
- CORONA
- GUINNESS
- STELLA ARTOIS
- STELLA CIDRE
- SAM ADAMS BOSTON LAGER

Craft 8

- ♥ COAST HOPART
- ♥ COAST KOLSCH
- ♥ EDMUND'S OAST SOMETHING COLD BLONDE ALE (16oz)
- ♥ FROTHY BEARD TIDES RED ALE
- ♥ MUNKLE BELGIAN BROWN ALE
- ♥ WESTBROOK WHITE THAI

♥ - MADE IN SOUTH CAROLINA

GRAY CARLIN - *General Manager* | RUSSELL KISH - *Chef de Cuisine*

Ⓜ Gluten Free

**Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*