

## STARTERS

- LOW COUNTRY SHE CRAB SOUP 14  
*Jumbo Lump Crab Meat, Sherry, Fresh Cut Chives*
- ☞ BUTTERNUT SQUASH SOUP 13  
*Vidalia Onion, Pumpkin Seeds, Cotija Cheese*
- 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
DO FERREIRO ALBARIÑO '21 (SALNÉS, RIAS BAIXAS)	17/66

## 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 '21 (NAPA VALLEY)	18/70
KISTLER CHARDONNAY "LES NOISSETIERS" '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 '19 (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
FAUST CABERNET SAUVIGNON '19 (NAPA VALLEY)	29/116
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.*