Georgia Brown’s Restaurant Week 2025 Monday January 27th – Saturday February 1st

**INSPIRATIONS**

*Please choose one*

Tri-Colored Pepper Salad

roasted green, red and yellow peppers, creamy goat cheese, champagne reduction, seasoned baguette

P.E.I Mussels
steamed, roasted tomato, garlic, andouille sausage, fennel, buttery white wine broth

Fried Green Tomatoes

herbed cream goat cheese, lemon cayenne mayo, tomato relish

Crispy Kale Salad

roasted beets, spiced walnuts, feta cheese, raspberry vinegarette

**LOW COUNTRY FAVORITES**

*Please choose one*

Salisbury Steak

grilled rib eye, garlic mashed potatoes, sautéed swiss chard, crispy shallots

Blackened Sea Bass

roasted vegetables, parmesan cous cous, olive tapenade, micro herbs

Ossobuco
braised lamb shank, confit peewee potatoes, roasted turnips and grilled asparagus, au jus

Buttermilk Fried Chicken

buttermilk soaked, smoked turkey collards, garlic mashed potatoes, roasted chicken gravy

**DESSERTS**

*Please choose one*

Lemon Coconut Cake

lemon curd, whipped coconut cream cheese

Peach Cobbler

vanilla bean ice cream, caramel sauce

Banana Walnut Bread Pudding

frosted corn flake crumble, vanilla ice cream, caramel drizzle

Pineapple Apple Cheesecake
apple compote, bourbon pineapple ganache, crispy apples, graham cracker dust

$55 per person exclusive of tax, service charge and beverages

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.

22% service charge is included on every tab. 18% is distributed directly to service workers on top of their base wages, and the remaining is used to help pay for our staff costs, such as base wages, health insurance, etc. You may choose to leave an additional tip!