



THE PALMETTO ROOM



APPETIZERS

"5B" SCALLOPS ^{GF} 15

Blackened Bacon-Wrapped Scallops,
Bacon Bourbon BBQ Sauce, Crispy Brussels

CRISPY MUSHROOM GNOCCHI ^v 12

Pan Seared Fresh Ricotta Dumplings, Roasted Wild
Mushrooms, Fresh Parmesan, White Truffle Oil, Basil

STEAK TARTARE 16

Minced Raw USDA Certified Angus Beef Tenderloin,
Pickled Pearl Onion, Caper Aioli, Lavosh & Toasts

PECAN FRIED OYSTERS 16

Pecan Dusted Oysters, Ancho Honey Drizzle,
Green Chile Aioli

SALADS

SORTA' CAESAR 9 / 12

Hearts of Romaine, Crispy Baby Spinach, Chili Dusted Croutons, Heirloom Grape Tomatoes, Bacon, Toasted Walnuts,
Crumbled Goat Cheese, Romano, Green Chile/Lime Caesar Dressing

Traditional Caesar Salad 8 / 10

BERRY BLUE ARUGULA ^{VG} 9 / 12

Arugula, Baby Greens, Strawberries, Blueberries, Avocado, Candied Pecans, Red Onion, Buttermilk Blue Cheese,
Raspberry-Walnut Vinaigrette

HOUSE SALAD ^v 8 / 10

Baby Greens, Fresh Veggies, Cheddar, Croutons, Choice of Dressing
Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Toasted Sesame, Raspberry-Walnut Vinaigrette, Creamy Caesar

SALAD ADD-ONS

GRILLED OR CRISPY CHICKEN 6

GRILLED OR CRISPY SHRIMP 9

CRISPY OYSTERS 9

GRILLED SALMON 9

^v VEGETARIAN ITEM

^{GF} GLUTEN-FREE ITEM

^{VG} ITEM IS VEGETARIAN & GLUTEN-FREE

Please notify your server of any food allergies or preferences.
Many of our menu items can be customized to suit your specific dietary needs.

ENTRÉES

***CAB BEEF TENDERLOIN** GF 34

Grilled 6oz Certified Angus Beef Filet,
Olive Oil & Rosemary Smashed New Potatoes,
White Asparagus, Black Garlic Butter, Truffle Mustard

PAN SEARED GROUPEL GF 32

SC Red Grouper, "Jimmy Red" Grits, Haricots Verts,
Pecan Fried Oysters, Gumbo Jus

SHRIMP 'ALL ARRABBIATA 26

Sautéed East Coast Shrimp, Spicy Tomato-Caper Broth,
White Asparagus, Spinach, Fresh Basil Linguini Pasta,
Parmesan, Grilled Ciabatta

***BALSAMIC GRILLED HANGER STEAK** GF 32

Certified Angus Beef Hanger, Blue Cheese Pommes Frites,
Crispy Brussels, Beurre Noir

MISO HONEY GLAZED SALMON GF 26

Jasmine Rice, Asparagus, Crispy Sesame Spinach

***KUROBUTA PORK PORTERHOUSE** GF 26

Bourbon Brined & Grilled Heritage Pork,
Praline Whipped Sweet Potatoes, Bourbon-Bacon "Q",
Baby Green Beans

VEAL CHOP PARMESAN 32

Pounded & Breaded 12oz Loin Chop, House Made Marinara,
Fresh Mozzarella, Real Parmesan, Gnocchi, Spinach, Basil

***"BRASSTOWN" BURGER** 15

Premium Custom Grind Dry Aged Beef, Choice of Cheese,
"Fancy" Sauce, Butter Lettuce, Tomato, Red Onion,
House Pickles, Toasted Ashley Bakery Bun

Vegetarian & Gluten Free Options

EGGPLANT MASSAMAN CURRY VG 18

Japanese Eggplant, Sweet Potatoes,
Carrots, Spinach, Basil, Jasmine Rice,
Mild Coconut Curry Sauce, Peanuts
Can be Made Spicy Upon Request

THE "IMPOSSIBLE" BURGER V 15

Vegetable "Impossible" Burger,
"Fancy Sauce", Toasted Ashley Bakery
Bun, Butter Lettuce, Tomato, Red Onion,
House Pickles

VEGGIE 'ALL ARRABBIATA V 26

White Asparagus, Spinach, Fresh Basil
Linguini Pasta, Parmesan, Grilled Ciabatta

Gluten Free Substitutions

Our Chef would be happy to substitute
gluten free penne in our pasta entrées
upon request, and other gluten free
modifications may be available. Please
ask your server for more details

Gluten Free buns are also available for all
of our burgers

All entrées may be prepared "simply grilled" and
served with smashed potatoes & baby green beans

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDER-COOKED. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.