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GEORGIA



BROWN'S

fine southern cuisine

®



Inspirations

Charleston She Crab Soup 4.95

No dish is more profoundly low country...ours is a blend of cream, fresh Herbs, Onions and Crabmeat. Garnished with Orange Crab Roe and Sherry.

Andouille Sausage and Ham Stuffed Oysters 8.95

Four Gulf Oysters covered with an Andouille Sausage-Cured Virginia Ham Mousse. Baked and topped with a Bourbon-Corn Relish.

Fried Green Tomatoes 6.95

Stuffed with Herbed Cream Cheese and served on a bed of Green Tomato Relish with Lemon-Cayenne Mayonnaise and Watercress.

Sauteed Sea Scallops and Bacon 6.95

Pan seared and served with creamy stone milled Grits and a sauce of Applewood Smoked Bacon, Shallots, White Wine and Garlic.

Fried Buttermilk Marinated Chicken Livers 5.95

With a crispy Cornmeal Crust, our livers are served over a spicy Sausage Gravy.

Cornmeal Crusted Fried Catfish 6.95

Cornmeal Crusted and fried to a golden brown served with Southern Slaw and Cherry-Pepper Tartar Sauce.

Salads

Georgia Brown's House Salad 4.95

Baby Greens tossed with fresh Corn, Green Onion, Croutons, Clemson Bleu and Spiced Peanuts in a Georgia Peach Vinaigrette.

Grilled Jumbo Shrimp Salad 11.95

Grilled jumbo Shrimp served head-on over Baby Field Greens tossed in a Peach Vinaigrette with sweet garden Tomatoes, fresh Peaches and Croutons.

Duck and Spinach Salad 10.95

Confit of Maple Leaf Duckling and Spinach tossed with toasted Pecans, Asiago Cheese, Julienne Bermuda Onions and a good lacing of Dijon Mustard Vinaigrette.

Southern Fried Chicken Salad 10.95

Garden patch Greens, Peanuts, Bermuda Onions, crumbled Clemson Bleu Cheese with Fried Chicken, sliced Tomatoes and a Horseradish Ranch Dressing.

Vegetarian

Vegetarian "Burgoo" 11.95

Historically "Burgoo" was used to describe an Oatmeal Porridge. Later versions used small game. We've made a Vegetarian Blend simmering together Vegetable Protein, Baby Carrots, Celery, Onions, and Wild Mushrooms in a Rich Vegetable Gravy.

Sauteed Black-Eyed Pea Cakes 9.95

These sauteed Cakes are served with Escovitch Vegetables and a Red Rice Timbale. Accented with a Tomato Relish, Watercress and Lemon-Cayenne Mayonnaise.

Vegetarian "Chicken" Croquette 11.95

Croquettes of Minced "Chicken", Celery, Onion and Garlic. Plated with a Red Bliss Mashed Potatoes, sauteed fresh Spinach and ladeled with a rich Vegetarian Gravy.

Georgia Brown's Vegetarian Sampler 12.95

Or for those who just can't decide...a sampling of each of our Vegetarian offerings served with Escovitch Vegetables and Carolina Red Rice.





January 22



"Cooking food, laughing and story telling -- that's what we're made of and that's what we enjoy the most."

Earnest Matthew Mickler

**Chef's
Specials**

As featured in his book "Grace the Table" Chef Alexander Smalls' "Pork Marsala with Collard Greens"..... 15.95

Marinated and Pan Seared in a Marsala Wine and Veal Sauce. Served with Bacon Collard Greens and Red Bliss Mashed Potatoes.

Country Lentil Soup

Garnished with Croutons and Scallions. 4.95

Savannah "Caesar" Salad

Our version introduces Blackened Catfish to the Classic Dressing. Tossed with Crisp Romaine Lettuce, then topped with Grilled Chicken Breast. 9.75

Steelhead Salmon

Pan Seared and served with Cumin Scented Barley, Roast Portobello Mushrooms, Grilled Onions and Asparagus. Finished with a Browned-Shallot Butter Sauce. 15.25

White Wines

Villa Mt. Eden, Chardonnay, Sonoma, 1995	6.50
Hawk's Crest, Chardonnay, Napa, 1995	5.75
Chateau Potelle, Sauvignon Blanc, Napa, 1996	6.25
Grove Street, White Zinfandel, Sonoma, 1996	5.50
Guenoc, "Langtry" Meritage, Napa 1995	7.95

Red Wines

Preston "Faux", Dry Creek, Sonoma, 1995	6.00
Lyeth, Cabernet Sauvignon, Sonoma, 1994	7.75
Peachy Canyon, Zinfandel, Paso Robles, N.V.	6.95
Forestville, Merlot, Sonoma, 1996	5.50
Swartland, Merlot, South Africa, 1996	6.75

Sparkling Wine

Shramsberg, Mirabelle Brut, N.V. 5.50

Dessert Wine

Grgich, "Violetta" Late Harvest, 1994 9.50

**Ms. Brown's
Been Stirring Drinks
at the Bar Again....**

White Chocolate Martini
Skyy Vodka with Layers of White and Dark Creme de Cocoa and a Cocoa Powdered Rim 7.95

Pee Dee Mai Tai
Myers Dark Rum, Captain Morgan Spiced Rum
Freshly Squeezed Orange Juice, Pineapple Juice
a Shot of Orange Curacao, and a Splash O' Grenadine 7.95

Mother Small's Party Punch
Rum and Orange Liqueur Blended with Cranberry, Pineapple and Orange Juice with Fresh Limes Squeezed Throughout.
Garnished with Citrus Slices and Sprigs of Fresh Mint 7.95

Georgia Peach Martini
Stoli Peach Vodka Shaken with Crushed Ice, Peach Schnaps, Triple Sec and Peach Purée. Garnished with a slice of Peach . 7.95



Visit Our Little Corner of the Low Country on the Web @ www.capitalrestaurants.com

Our Late Winter Wine List 1998

Cabernet Sauvignon	Bin 1	Lyeth, Sonoma, 1994	36.00
	Bin 2	B.R. Cohn, No. Coast, 1995	37.00
	Bin 3	Pine Ridge, "Rutherford", Napa 1994	44.00
	Bin 4	Keenan, Napa, 1992	55.00
	Bin 5	Jordan, Napa, 1993/94	63.00
	Bin 6	Grgich Hills, Napa, 1993	75.00
Merlot	Bin 20	Forest Ville, Sonoma, 1996	22.00
	Bin 21	Swartland, South Africa, 1996	31.00
	Bin 22	Rabbit Ridge, Carneros, 1995	58.00
	Bin 23	Matanzas Creek, Sonoma, 1993	75.00
Pinot Noir	Bin 31	Napa Creek, Napa, 1995	28.00
	Bin 32	Judd's Hill, North Coast, 1995	42.00
	Bin 33	Sanford, Central Coast, 1995	48.00
Zinfandel	Bin 40	Peachy Canyon, Paso Robles, 1996	27.00
	Bin 41	Franciscan, Oakville Estate, 1994	34.00
	Bin 42	Rosenblum, Paso Robles, 1995	38.00
American Clarets	Bin 50	Newton, Claret, Napa, 1995	39.00
	Bin 51	Clos Du Bois, Marlestone, Sonoma, 1993	49.00
	Bin 52	White Rock, Napa, 1993	64.00
Novel Reds	Bin 60	Preston, Faux, Dry Creek, 1995	30.00
	Bin 61	Duxoup, Syrah, Dry Creek, 1995	34.00
	Bin 62	Zaca Mesa, "Z" Cuvee, S. Barbara, 1995	35.00
	Bin 63	Guenoc, "Langtry" Meritage, Napa, 1993	75.00
Chardonnay	Bin 70	Hawk Crest, Napa, 1996	23.00
	Bin 71	Villa Mt. Eden, Sonoma, 1996	25.00
	Bin 72	Lambert Bridge, Sonoma, 1995	35.00
	Bin 73	Steele, Lower Lake County 1996	39.00
	Bin 74	Ferrari-Carano, Napa, 1995	47.00
	Bin 75	Chateau Montelena, Calistoga, 1995	58.00
	Bin 76	Far Niente, Napa, 1996	85.00
Pinot Blanc	Bin 78	Chalone, Monterey, 1994	46.00
Sauvignon Blanc	Bin 80	Chateau Potelle, Napa, 1996	25.00
	Bin 81	Matanzas Creek, Sonoma, 1996	37.00
Dry Riesling	Bin 82	Rapidan River, Leon, Virginia, 1996	33.00
Novel White	Bin 90	Estrella, White Zinfandel, 1996	18.00
	Bin 91	Chappallet, "Old Vine Cuvee", Napa, 1994	26.00
	Bin 92	Guenoc, "Langtry" Meritage, Napa 1996	34.00
	Bin 93	Caymus, Conundrum, Napa 1996	46.00
Dessert Wine	Bin 95	Grgich, Violetta, Late Harvest, 1/2BTL,	37.00
Champagne and Sparklings	Bin 100	Shramsberg, Mirabelle, Sonoma, N.V.	24.00
	Bin 101	Roederer, Estate Brut, Sonoma, N.V.	45.00
	Bin 102	Moet et Chandon, White Star, N.V.	55.00
	Bin 103	Perrier Jouet, Fleur de Champagne, 1990	110.00

N.A. - A.C.

Regional
Southern Menus

In the late 17th century all land south of Virginia was granted to the Barbadian planters. From Pawley's Island to the Savannah River, the Low Country stretched inland about seventy miles, Charleston lying at the heart. The seas and rivers were abundant with oysters, crab, shrimp and endless varieties of fish. To this bountiful land, settlers brought riches from their native soils. The West Africans brought with them a knowledge of rice growing, as well as their native benne seeds, hot peppers, black eye peas, field peas, eggplants and more. The Africans, the French Huguenots and the Sephardic Jews from Portugal and Spain influenced the cooking with foods from their homeland. The Low Country became known for its rich, flavorful cuisine, and now you can experience it at Georgia Brown's.

