

THE CROWN

BRASSTOWN
NORTH CAROLINA

Spring 2022

EXECUTIVE CHEF: Luke Conrad

SOUS CHEF: Derek Mazza

CHEFS DE PARTIE: Avery Carpenter, Parker Adamovich

Many thanks to our
family of farmers.

SMALL

vegetable fritters: turmeric aioli, fennel chutney	8
crispy brussels: ginger vinaigrette, chili flake, crunchy sea salt	8
pimento cheese grits: creamy grits, smokey cheese, tomato salad	8
falafel mezze: crispy chickpea fritters, baba ganoush, crudité, fresh bread	14

GREEN

local lettuces: radishes, tomatoes, cucumber, red onion, buttermilk dressing	10
spring: chard, snow peas, strawberries, goat cheese, sunflower seeds, strawberry vinaigrette	10

BRUNCH

buttermilk waffle: fresh strawberries, maple syrup, whipped cream	10
curry & eggs: coconut curry, sauteed vegetables, rice, two eggs	14
brasstown bene: buttermilk biscuit, aged country ham, poached eggs, turmeric cream ragout	15
bangers & grits: chicken sausages, spicy mustard, creamy grits, farm eggs	16

SIDES

two farm eggs	4	frites	5/8
grilled chicken	6	crispy tofu	5