

Georgia Brown's

950 15th St NW 20005-2501 · +12023934499 · Updated: Jan 14, 2026

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LIQUID AMUSE 1

She Crab Shooter

INSPIRATIONS 5

Fried Green Tomatoes

herbed cream goat cheese, lemon cayenne mayo, tomato relish

Fennel & Arugula Salad

crisp apple, cranberries, feta cheese, creamy champagne vinaigrette

Crispy Fried Oysters

cajun remoulade, pickled vegetables

Chicken Soul Roll

braised chicken, peppers, black beans, monterey jack, chefs special sauce

Steamed Mussels

tasso ham, cherry tomatoes, garlic, fresh herbs, white wine butter broth, toasted baguette

SOUTHERN CLASSICS 5

Grilled Pork Chop

corn pudding, smoked turkey collards, sweet shallot and mushroom gravy

Surf & Turf

crab cake & 5 oz Filet, grilled asparagus, mashed potatoes

Shrimp Charmane

sautéed shrimp, creamy white wine pepper sauce, fettuccini pasta, garlic toast

Pan Seared Sea Bass

pesto risotto, roasted tomato, fried basil

Black Eyed Pea Casserole

roasted peppers, collard greens, confit garlic, oregano parmesan

SWEET FINISH 5

White Chocolate Covered Strawberries

Flourless Chocolate Torte

raspberry sorbet, powder sugar

Fruit Parfait

mixed fruit, greek yogurt, toasted oats, whip cream

Bread Pudding

apple cinnamon glaze, vanilla ice cream, gram cracker dust

Peach Pie

vanilla ice cream, powder sugar

SALADS 6

Simple Southern \$12.00

mesclun mix, heirloom cherry tomatoes, roasted corn, feta cheese, herb vinaigrette

Classic Caesar \$14.00

crisp romaine, house-made croutons, parmesan, house-made caesar dressing

Iceberg Wedge Salad \$20.00

bacon, blue cheese, hard boiled egg, tomato, red onion, spicy jalapeño cream dressing

Fried Chicken Salad* \$23.00

mesclun mix, tomatoes, red onions, spicy peanuts, blue cheese, horseradish ranch

Kitchen Sink Country Cobb \$22.00

mixed greens, jerk chicken, boiled egg, bacon, avocado, tomato, red onion, blue cheese, buttermilk ranch

Steak Salad \$25.00

grilled ny strip, mesclun mix, carnalized onions, cherry tomatoes, blue cheese dressing

INSPIRATION 11

Appetizer Sampler (Serves 4-5) \$60.00

fried green tomatoes, devils on horseback, catfish fingers, chicken livers, deviled eggs w/caviar

Soup d'jour \$12.00

in the mood of the chef

Fried Green Tomatoes \$18.00

herbed cream goat cheese, lemon cayenne mayo, tomato relish

Ma Browns Biscuits \$15.00

bacon jam, pimento cheese, peach honey butter

Heirloom Tomato Stack* \$18.00

basil pesto, bacon jam, feta cheese, balsamic vinaigrette

Fried Chicken Livers \$15.00

benne seed & cornmeal crusted, mustard soy emulsion

Catfish Fingers	\$18.00
deep fried, southern slaw, creole corn tartar sauce	
Deviled Eggs	\$14.00
topped with caviar	
Fried Calamari	\$20.00
hot peppers, lemon tartar sauce	
Seasonal Ceviche*	\$19.00
freshest seafood available	
Devils On Horseback	\$14.00
blue cheese stuffed dates wrapped in bacon, mumbo sauce	

LOW COUNTRY STAPLES 14

Buttermilk Fried Chicken	\$33.00
buttermilk soaked, smoked turkey collards, garlic mashed potatoes, roasted chicken gravy	
20-Oz Cowboy Steak*	\$64.00
garlic mashed potatoes, medley of spinach, mushrooms, onions, house-made steak sauce	
Jumbo Lump Crab Cakes	
old bay sidewinders, southern slaw, jalapeño cream corn, cajun aioli (limited availability)	
"Devil" Shrimp	\$38.00
crab stuffed, sautéed spinach, mac & cheese, smoked pepper, butter sauce	
Carolina Gumbo	\$31.00
spicy andouille, okra, duck, shrimp, chicken, dark roux, lump crab, dirty rice	
Creole Blackened Salmon*	\$36.00
spicy roasted fingerlings, sautéed spinach, pineapple butter sauce	
Whole Red Snapper	\$48.00
fried or grilled, dirty rice, simple salad, cilantro chilli drizzle	
Charleston Perlau	\$30.00
jumbo shrimp, duck, spicy andouille sausage, red rice, toasted bread crumbs	
Pork Chop	\$30.00
candied yams, sautéed shaved brussels sprouts, red-eye gravy	
Roasted Chicken	\$29.00
spicy fingerling potatoes, sautéed green beans, chicken jus	
Grilled Lamb Chops*	\$48.00
garlic mashed potatoes, sautéed green beans, lamb jus	
Shrimp & Grits	\$36.00
jumbo shrimp, spicy andouille sausage, buttery seafood broth	

Country Fried Steak	\$36.00
ribeye, jalapeño cream corn, garlic mash potatoes, spicy southern gravy	
Seafood Penne	\$38.00
shrimp, scallop, lump crab, cajun cream	

MORE...MORE...MORE... 8

Seafood Skewer	\$20.00
Fried Chicken	\$12.00
Grilled Shrimp	\$18.00
(4 pcs.)	
Salmon*	\$14.00
Bacon	\$8.00
(Saturday AM Only)	
2 Eggs any style	\$10.00
(Saturday AM Only)	
Grilled Ribeye	\$18.00
(5oz)	
Crab Cake	

THE FIXIN'S 14

Macaroni & Cheese
Smoked Turkey Collards
Dirty Rice
Sautéed Green Beans
Creamy Grits
Sidewinder Fries
Sautéed Brussels Sprouts
Spicy Roasted Fingerlings
Mashed Yams
Sautéed Spinach
Garlic Mashed Potatoes
Medley of Spinach Mushroom and Onions

Red Rice

Jalapeño Creamed Corn

PLATED BRUNCH 6

Country Steak & Eggs **\$28.00**
grilled ny strip, scrambled eggs and home fried potatoes

Chicken & Waffles **\$26.00**
malted waffle, buttermilk fried chicken, maple syrup, chicken gravy

Old Tom Morris **\$22.00**
scrambled eggs , Scottish smoked salmon, goat's cheese, tomatoes, spinach

Farm Raised Catfish - Available Everyday **\$29.00**
jerk or cornmeal fried, creamy grits, julienned vegetables, spicy tartar sauce

Garden Frittata **\$18.00**
mushrooms, spinach, tomato, feta cheese, asparagus, mumbo sauce

Vegetarian "Chicken" Croquette **\$22.00**
soy based meatless chicken, garlic mashed potatoes, sautéed spinach, tomato fondue

SANDWICHES 4

GBR Burger* **\$22.00**
½ pound, brioche bun, cheddar cheese, LTMO, crispy onions

Fried Chicken Sandwich **\$20.00**
brioche bun, lettuce, tomato, spicy mayo

Shrimp Po'Boy **\$20.00**
fried shrimp, jalapeño creamed corn, lettuce, tomato, sweet chili cilantro drizzle

Jerk Chicken Club **\$20.00**
grilled, brioche bun, crispy bacon, lettuce, tomato, creamy honey mustard

LIGHTER FAIR 5

Ma Browns Biscuits
bacon jam, pimento cheese, peach honey butter

Caesar Salad
crisp romaine, house-made croutons, parmesan, house-made caesar dressing

Southern Simple Salad
mesclun mix, heirloom cherry tomatoes, roasted corn, feta, herbed vinaigrette

Fruit Salad
selection of today's fresh fruit

Soup D'jour

in the mood of the chef

OMELETTES MADE TO ORDER 11

- Bacon
- Shrimp
- Chicken
- Pork Andouille Sausage
- Tomatoes
- Spinach
- Cheddar Cheese
- Pepper Trio
- Feta Cheese
- Onions
- Hot Peppers

CONFECTION 1

Chef's Dessert Spread to Share*

ADDITIONAL SIDES 8

- Collard Greens
- Grits
- Home Fries
- Bacon
- Chicken Sausage
- Mac & Cheese
- Dirty Rice
- Julienned Vegetables

COCKTAILS 7

MR. HARTLEY \$18.00
pisco, jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon

KANSAS CITY SHUFFLE	\$18.00
bourbon, aperol, madagascar vanilla, grapefruit, lemon	
GBR PEACH MARTINI	\$18.00
vodka, peach essence, raw honey, pineapple, lime	
DOWN YONDER	\$18.00
cognac vs, kronan swedish punsch, passion fruit, orange, lemon	
SOCO MULE	\$18.00
southern comfort 100, ginger, lime, club soda	
BARREL AGED VIEUX CARRE	\$18.00
cognac, rye whiskey, benedictine, vermouth rouge, orange bitters	
Respect your Elders	AVAILABLE OPTIONS
Red Sangria	Glass: \$19.00
	Carafe: \$60.00

BEERS 7

Miller High Life	\$7.00
Lager, Wisconsin, USA, 4.6%	
Stella Artois	\$8.00
Lager, Belgium, 5.0%	
Devils Backbone	\$8.00
Vienna lager, Virginia, 5.2%	
Sierra Nevada	\$8.00
Pale Ale, CA, USA 5.6%	
Goose Island	\$8.00
Ipa, Illinois, USA, 5.9%	
Bold Rock Pear	\$8.00
Cider, Virginia, USA, 4.7%	
Duvel	\$11.00
Golden Ale, Belgium, 8.5%	

BUBBLES 6

Veuve Dubarry Cuvee Prestige	AVAILABLE OPTIONS
France	Glass: \$12.00
	Bottle: \$45.00
La Jara Prosecco	AVAILABLE OPTIONS
Veneto, Italy	Glass: \$14.00
	Bottle: \$52.00

Larent Perrier	\$115.00
France	
Moet Imperial	\$125.00
Epernay, France	
Veuve Cliquot	\$145.00
France	
Billicart-Salmon Brut Rosé,	\$200.00
France	

WHITE 18

House White	\$12.00
Hunter's, Sauvignon Blanc	AVAILABLE OPTIONS
Marlborough, New Zealand	Glass: \$15.00
	Bottle: \$58.00
Touraine, Sauvignon Blanc	AVAILABLE OPTIONS
Loire Valley, France	Glass: \$15.00
	Bottle: \$62.00
Envoy, Sauvignon Blanc	\$145.00
Marlborough, New Zealand	
Merry Edwards, Sauvignon Blanc	\$130.00
Russian River Valley, CA	
Famille Brocard Margate Unoaked, Chardonnay	AVAILABLE OPTIONS
Vin de Table, France	Glass: \$14.00
	Bottle: \$56.00
Ornella Molon, Pinot Grigio	AVAILABLE OPTIONS
Venezia, Italy	Glass: \$14.00
	Bottle: \$52.00
Alois Legeder Porer, Pinot Grigio	\$100.00
Trentino-Alta Adige, Italy	
Robert Sinskey "Orgia", Pinot Grigio	\$110.00
Los Carneros, CA	
Hahn's Vineyard, Chardonnay	AVAILABLE OPTIONS
Monterey, CA	Glass: \$16.00
	Bottle: \$62.00
Rombauer, Chardonnay	\$120.00
Los Carneros, CA	

Sager & Verdier Sancerre, Sauvignon Blanc	AVAILABLE OPTIONS
Loire, France	Glass: \$22.00
	Bottle: \$90.00
Brotherhood, Reisling, Eclectic Whites	AVAILABLE OPTIONS
New York, USA	Glass: \$14.00
	Bottle: \$56.00
Cherrier Chailloux, Eclectic Whites	AVAILABLE OPTIONS
Sancerre, Loire Valley, FR	Glass: \$17.00
	Bottle: \$65.00
La Fete du Rosé, Eclectic Whites	AVAILABLE OPTIONS
San Tropez, France	Glass: \$15.00
	Bottle: \$58.00
Alphonse Mellot, Eclectic Whites	\$85.00
Sancerre, Upper Loire, FR	
Jean Claude Bachelet, Eclectic Whites	\$180.00
Saint Aubin, FR	
Albarino - Les Raretés, Eclectic Whites	AVAILABLE OPTIONS
Lebanon	Glass: \$14.00
	Bottle: \$52.00

RED 19

House Red	\$14.00
Violet Hill, Pinot Noir	AVAILABLE OPTIONS
Santa Barbara, California	Glass: \$17.00
	Bottle: \$68.00
Archery Summit, Pinot Noir	\$120.00
Dundee Hills, Oregon	
Brotte Barville CDR	AVAILABLE OPTIONS
Cotes Du Rhone, France	Glass: \$15.00
	Bottle: \$60.00
Frog's Leap, Merlot	\$89.00
Napa Valley, California	
Excelsior, Shiraz/Syrah	AVAILABLE OPTIONS
South Africa	Glass: \$15.00
	Bottle: \$58.00
MollyDooker, Shiraz/Syrah	\$96.00
Mclaren Vale, Australia	

Brotherhood, Cabernet Sauvignon	AVAILABLE OPTIONS
Hudson River Valley, NY	Glass: \$15.00
	Bottle: \$58.00
Susana Balboa, Cabernet Sauvignon	AVAILABLE OPTIONS
Mendoza, Argentina	Glass: \$17.00
	Bottle: \$65.00
Silver Oak, Cabernet Sauvignon	\$200.00
Alexander Valley, California	
Amalaya, Malbec	AVAILABLE OPTIONS
Salta, Argentina	Glass: \$15.00
	Bottle: \$58.00
Clarendelle, Bordeaux	AVAILABLE OPTIONS
Bordeaux, FR	Glass: \$16.00
	Bottle: \$62.00
Alphonse Mellot	\$120.00
France	
Badia-a-Coltibuono	\$96.00
Chianti, Italy	
Familia Zuccardi, Malbec	\$106.00
Uca Valley, AR	
Albe, Barolo	\$120.00
Piedmont, Italy	
Chappallet Mountain, Cuvee Blend	\$130.00
CA	
Chateau Latour "Pauillac" Grand Cru Classé	\$200.00
FR	
Saint John	AVAILABLE OPTIONS
Lebanon	Glass: \$16.00
	Bottle: \$64.00

DESSERTS 8

Brioche Bread Pudding	\$14.00
cognac, vanilla bean ice cream, fresh berries	
Root Beer Float	\$9.00
Chocolate Bourbon Pecan Pie	\$10.00
chocolate drizzle	

Peach Cobbler	\$10.00
vanilla bean ice cream, caramel sauce	
Banana Pudding	\$9.00
vanilla wafers, whipped cream	
Red Velvet Cake	\$10.00
cream cheese icing	
Vanilla Ice Cream	\$8.00
Mango Sorbet	\$8.00

SANDWICHES & SMALL PLATES 13

GBR Burger*	\$18.00
½ pound, brioche bun, cheddar cheese, LTMO, crispy onions	
Fried Chicken Sandwich	\$16.00
fried chicken, brioche bun, southern slaw, lettuce, tomato, spicy mayo	
Jerk Chicken Club	\$16.00
grilled, brioche bun, crispy bacon, southern slaw, lettuce, tomato, spicy mayo creamy honey mustard	
Fried Green Tomatoes	\$8.00
herbed cream goat cheese, lemon cayenne mayo, tomato relish	
Ma Browns Biscuits	\$9.00
bacon jam, pimento cheese, peach honey butter	
Heirloom Tomato Stack*	\$8.00
basil pesto, bacon jam, feta cheese, balsamic vinaigrette	
Fried Chicken Livers	\$7.00
benne seed & cornmeal crusted, mustard soy emulsion	
Catfish Fingers	\$8.00
deep fried, southern slaw, creole corn tartar sauce	
Deviled Eggs	\$7.00
topped with caviar	
Fried Calamari	\$9.00
hot peppers, lemon tartar sauce	
Devils On Horseback	\$7.00
blue cheese stuffed dates wrapped in bacon, mumbo sauce	
Seasonal Ceviche*	\$10.00
freshest seafood available	
Basket Fries	\$6.00

Bottled Beers	\$6.00
Miller High Life, Budweiser, Goose Island, Stella Artois	
House Wines	\$8.00
House Spirits	\$9.00
Respect Your Elders	\$10.00
Red Sangria	
Mr. Heartly	\$9.00
Pisco, jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon	
Kansas City Shuffle	\$9.00
Bourbon, aperol, madagascar vanilla, grapefruit, lemon	
GBR Peach Martini	\$9.00
Vodka, peach, essence, raw honey, pineapple, lime	
Down Yonder	\$9.00
Cognac vs, Kronan Sweedish punsch, passion fruit, orange, lemon	
Soco Mule	\$9.00
Southern comfort 100, ginger, lime, club soda	
Barrel Aged Vieux Carre	\$9.00
Cognac, rye whiskey, benedictine, vermouth, rouge, orange bitters	