



Chef Bill Austin, an award-winning graduate of the Culinary Institute of America, is a favorite of Grand Strand and Hammock Coast locals with his delightful dishes and low country fare.

At Brookgreen, fresh produce from Bethea's Garden, an organically grown farm garden grown and harvested by Brookgreen's horticulture department, is a key supplier of home-grown, fresh produce for the restaurant. Many of the fruits and vegetables grown at Bethea's Garden are heirloom varieties, so along with fresh produce beautifully prepared, you may also enjoy living history as part of your meal.

Be sure to visit Bethea's Garden, located behind the Wall Lowcountry Center. The garden, given by Linda and Dalton Floyd, is named in memory of Linda's parents, Bethea and Thedis Barrineau. The garden highlights sustainable gardening practices and heirloom species of vegetables, fruits, and flowers.



*Harvest Restaurant
at Brookgreen Gardens*

Located between
Keepsake's Museum Shop
& the Rainey Galleries.

HOURS: 11 am - 3:30 pm Daily

**Please call for information or
to place an order for pick up.**

843-235-6030

www.AustinsHarvestRestaurant.com

www.Brookgreen.org



SOUPS & SMALL PLATES

- Low Country She Crab Soup** Cup 6. Bowl 8.
Watermelon Gazpacho Cup 6. Bowl 8.
Flash Fried Oysters & Okra, Cajun Remoulade 12.
Angry Mac & Cheese with Blackened Shrimp 14.
Fried Green Tomatoes
Jalapeno Ranch Dipping Sauce 9. **w/Crab** 13.
Austin's Blue Crab Cake - Southern Succotash,
Lemon Caper Dill Tartar Sauce 14.



GREEN PLATES

- Nice Little House Salad** -Mixed Greens,
Cucumber, Tomato, Carrot, Kalamata Olives,
Dressing Choices: Soy Ginger, Jalapeno Ranch,
Raspberry Vinaigrette, Green Goddess,
Lemon Herb & Honey Vinaigrette,
Cilantro Lime, Caesar, Blue Cheese 7.
w/Grilled Chicken 11. **w/Grilled Shrimp** 14.
House Salad w/Bowl of She Crab or Gazpacho 14.
Austin's Brussels Sprout Caesar Salad
Pine Nuts, Roasted Red Peppers & Parmesan 13.
w/Grilled Chicken 17. **w/Blackened Shrimp** 20.
w/ Fried Oysters 19. **w/Grilled Grouper** 21.
Southern Cobb Salad
Greens, Fried Okra, Tomato, Sliced Egg, Bacon,
Cheddar, Avocado, Jalapeno Ranch Dressing 15.
w/Grilled Chicken 19. **w/Blackened Shrimp** 22.
w/ Fried Oysters 21.
Chinese Style Chicken Salad - Heirloom Carrots,
Shredded Chicken Breast, Cherry Tomatoes,
Sesame Seeds, Cucumbers, Wonton Crisps
Soy Ginger Dressing 18.
***Grilled Salmon Strawberry Spinach Salad**
Tomatoes, Fresh Strawberries, Green Goddess 22.
***Grilled Seafood Salad** - Shrimp, Scallops,
Jumbo Lump Crab, Baby Greens, Avocado,
Roasted Tomatoes, Lemon Herb Dressing
Small 16. Regular 26.
Baja Blackened Shrimp Chopped Salad
Chipotle Aioli, Black Beans, Cucumbers,
Avocado, Heirloom Tomatoes, Fresh Corn,
Cilantro Lime Vinaigrette 22.

BIG PLATES

- *Harvest Burger** - 8 oz. Angus Sirloin,
Cheddar, Brioche Roll, Tobacco Onions,
Garden Tomato, Lettuce, Pickle,
Bill's Burger Sauce, French Fries 15.
Trip Through The Garden Sandwich
Cucumber, Grilled Green Tomato, Mozzarella,
Avocado, Pickled Onions, Green Goddess Dressing,
Red New Potato Salad 16.
Roasted Turkey Sandwich, Wheatberry Toast,
Cranberry Mayonnaise, Smoked Gouda,
Artisan Lettuce, Chunky Slaw, Pickle 15.
***FAMOUS Fried Grouper Sandwich**
Melted Cheddar, Lettuce, Tomato,
Tartar Sauce, French Fries, Pickle 18.
Grass Fed Angus Ribeye & Parmesan Fries
12 oz. Ribeye, Blue Cheese Bacon Steak Butter 22.
Chicken Caesar Wrap, Roasted Red Peppers,
Austin's Caesar Dressing, Potato Salad, Pickle 14.
Blue Crab Spaghetti, Lemon Gremolata,
White Wine Butter Sauce, Tomatoes, Spinach, 20.
***Bronzed Grouper**, Summer Succotash,
Lemon Caper Dill Aioli 20.
Pawleys Pasta with Grilled Chicken
Penne, Creamy Sundried Tomato Basil Sauce,
Grilled Chicken, Sauteed Spinach 17.
Southern Dip - Sliced Roast Beef, Hoagie Roll,
Melted Swiss, French Fries, Au Jus Dip 15.
Cabana Pimento Grilled Cheese
Bacon, Tomato, Potato Salad, Pickle 12.
Eggplant, Spinach & Basil Napoleon
Rustic Tomato Sauce,
Arugula Salad, Imported Parmesan 16.



SIDES

- French Fries 6. 🍷 Vegetable Du Jour 7.
Parmesan Fries 8. 🍷 Crispy Fried Okra 7.
Hushpuppies with Honey Butter 9.

**All Burgers & Steaks are cooked to Medium Well unless requested otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*