



Thanksgiving

M E N U

WELCOME

(for the table)

PARKER HOUSE ROLLS

Charleston sea salt, lowcountry creamery butter

APPETIZER

(choose one)

CAN O' SOUP

lobster & butternut squash bisque, lemon crème fraiche,
spiced pepitas, apple, b.b.b., olive bread croûtons

KABOCHA SQUASH SALAD

black garlic, basil, preserved onions, feta cheese,
gingerbread crunch, calabrian chile, local honey vinaigrette

DINNER

(choose one)

SMOKED PRIME RIB

cornbread puree, exotic mushroom, heirloom carrots, sherry au jus

DEEP FRIED TURKEY

buttermilk mashed potatoes, old fashioned stuffing, cranberry relish, heirloom carrots, gravy

CHICKEN FRIED SNAPPER

lemon mashed potatoes, country gravy, watercress, tomatoes

DESSERT

(choose one)

PUMPKIN CHEESE CAKE

salted caramel, pecan & benne wafer crumble,
whipped buttermilk

DARK CHOCOLATE BUDINO

honey cornmeal cake, white chocolate bubbles,
popcorn & nuts

THURSDAY, NOVEMBER 23RD | 11-5PM

3 COURSE MENU | \$50 PER PERSON

2 COURSE KIDS MENU | \$18 PER