



# Thanksgiving

## MENU

### 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

#### OVEN ROASTED 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