

Happy Thanksgiving

Thursday, November 23, 2017

Prix Fixe Two Courses: Appetizer & Main Course \$55; Include Dessert \$60

Thanksgiving Drink Specials

Pear & Ginger Sangria 10

Local Pumpkin Beer 7

Apple Cider Mule 12

Appetizers

Charleston Cream of Crab Soup

blue crab, sherry, chives

Oyster Stew

Carolina Gold rice middlins, ham hock, roasted garlic cream

Smoked Carolina Trout Pâté

petit salad, red onion jam, rye toast

Baby Lettuce Salad

shaved root vegetables, pumpkin seeds, pickled fennel

Beet & Pistachio Salad

baby arugula, blue cheese, key lime vinaigrette

Poached Pear Salad

baby lettuces, Split Creek Farm goat cheese, Marcona almonds, verjus vinaigrette

Chilled Shrimp & Field Pea Salad

heirloom cherry tomatoes, citrus segments, microgreens

Mepkin Abbey Mushroom Farrotto

curly kale, gruyere cheese, port wine reduction

Main Courses

Roasted Keegan-Filion Farm Free Range Turkey Dinner

mashed potatoes, green beans, cornbread stuffing, turkey gravy, cranberry sauce

Pan Seared Local Flounder

wild rice pirlou, wilted greens, golden raisins, lemon herb butter

Roasted Rack of Lamb

sweet potato casserole, green beans, apple chutney, rosemary sauce

Roasted Angus Beef Prime Rib

mashed potatoes, broccoli & cheese, horseradish cream, au jus

Carolina Shrimp & Grits

house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy yellow grits

Take a Turkey Sandwich to Go!

Plan ahead for your craving later \$9

turkey on thick cut white bread, cranberry mayonnaise, cornbread stuffing & gravy

Desserts

Bourbon Pumpkin Bread Pudding

vanilla ice cream, butterscotch caramel

Sorghum Pecan Pie

vanilla ice cream

Sour Cream Apple Pie

vanilla ice cream, cinnamon anglaise

Chocolate Mousse

house Graham crackers, toasted marshmallow

Crème Brûlée

vanilla custard, hard caramel

Banana Pudding Ice Cream

chocolate sauce