

THANKSGIVING DAY MENU

3 Courses for \$79

Starters

Award-Winning She Crab Soup

Queen's Salad

mixed lettuce, grape tomatoes, cucumbers, green onions, sweet corn, field peas, applewood bacon, hard-boiled egg, cheddar, buttermilk-herb dressing *gf*

Fried Green Tomatoes

pimento cheese, stone-ground grits, tomato-bacon jam

Barbeque Shrimp & Grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions *gf*

Roasted Beet Salad

baby spinach, goat cheese, candied pecans, honey-white balsamic vinaigrette *gf*

Entrees

Herb-Roasted Turkey Breast

mashed Yukon gold potatoes, andouille sausage & sage dressing, garlic-buttered haricots verts, giblet gravy, cranberry chutney

Barbeque Shrimp & Grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions *gf*

Carolina Crab Cakes

Charleston red rice, okra, sweet corn, & black-eyed pea succotash, Lowcountry remoulade, sweet pepper coulis

Braised Beef Short Rib

certified angus beef, mashed Yukon gold potatoes, garlic-buttered haricots verts, crispy onions, demi glace

Pan-Seared North Atlantic Salmon*

butternut squash risotto, shaved brussels sprouts, bourbon-brown sugar glaze *gf*

Desserts

Pumpkin Pie

cinnamon, whipped cream

Turtle Cheesecake

whipped cream, caramel sauce

Bourbon-Pecan Pie

whipped cream, caramel sauce

Limoncello Mascarpone Cake

raspberry sauce, whipped cream



EXECUTIVE CHEF STEVE STONE • GENERAL MANAGER LAUREN ROBERTSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know of any allergies. | We reserve the right to add a 20% gratuity to parties of 6 guests or more.