

THANKSGIVING DAY MENU

3 Courses for \$69

Starters

award-winning she crab soup

butternut squash bisque

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

fried oyster mac & cheese

smoked gouda, applewood bacon, herb panko, creole vinaigrette

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, pecan-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

sweet potato & thyme risotto, shaved brussels sprouts, bourbon-brown sugar glaze

Desserts

pumpkin pie

cinnamon, whipped cream

chocolate cheesecake

whipped cream, raspberry sauce

sweet potato-maple layered cheesecake

caramel sauce, whipped cream

bourbon-pecan pie

whipped cream, caramel sauce

limoncello mascarpone cake

raspberry sauce, whipped cream

*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.