

Thanksgiving Menu

NOVEMBER 26, 2015

COCKTAILS

LBs Poinsettia 8
One Hope Brut, Midnight Moon Cranberry
Moonshine

Pumpkin Spice Shine Hattan 8
Peychaud Bitters, Sweet Vermouth,
House Pumpkin Spice Moonshine, Cherries

APPETIZERS

She Crab Soup
6/Cup | 7/Bowl

Soup of the Day
6/Cup | 7/Bowl

Fried Green Tomato 8
Parmesan & Chive Stone Ground Grits,
Red Pepper Relish, Herb Aioli

Pork Belly "Bacon" & Scallops 10
Jalapeno Jam, Mulled Wine

S.C. Littleneck Clams 10
Country Ham, White Wine Butter,
Green Onion, Baguette

Butternut Squash Risotto 9
Shaved Parmesan, Chives, Dill

ENTREES

Turkey Dinner 22
Giblet Gravy, Sweet Potato Pie, Cranberry,
Corn Bread Stuffing Braised Winter Greens,
Buttermilk Biscuit

Shrimp & Grits 22
Grilled Shrimp, Parmesan & Chive Stone Grits,
Fried Green Tomato Local Tomato
Medley & Bacon Sauce

Char Grilled SC Swordfish 26
Plum Tomato Jam, Zucchini & Brown Sugare
Carrot, Adluh Mills Stone Grits

Grilled Ribeye Filet 8oz 28
Salt & Sugar Rubbed, Shoestring Fries,
Asparagus, Roasted Garlic Butter
House Steak Sauce

Cheshire Farms French PorkChop 25
Root Beer & Peach Glaze, Roasted Sweet Potato,
Braised Collards, Peach Chutney

Carolina Crab Cakes 23
Red Rice Purloo, Braised Collards, Red Pepper Remoulade

Market Burger 12
1/2# Ground Chuck, Cheddar & Pepper Jack, Bacon, Crispy
Onions Brioche Bun, Shoe String Fries

Pan Seared Pesto Glazed Scallops 26
Roasted Sweet Potato Fingerling, Country Ham,
Zucchini & Brown Sugar Carrots

Market Jambalaya 21
Carolina Gold Shrimp, Peppers, Onions,
Tasso Ham, Red Rice

Roasted Portabella 19
Goat Cheese & Caramelized Onion Crusted,
Sweet Potatoes, Sweet Corn Tomato & Baby Spinach

Baby Spinach Salad 10
Roasted Red Beet, Poached Bosch Pear, Candied Walnut,
Mozzarella Cornbread Croutons, Honey Pear Vinaigrette
(Add Shrimp/9 | Add Chicken/5)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness Please let your server know of any Allergies

DESSERT

Chess Pie 6

Pumpkin Crème Brule 6

Pecan Pie 6

CHILDREN'S MENU

Cheeseburger 10
Cheddar Cheese, Sesame Bun, Chips

Grilled Cheese 10
Cheddar Cheese, Wheat Bread, Chips

Fried Chicken Fingers & Chips 10

Fried Shrimp & Chips 10

Thanksgiving Dinner 10
Roasted Turkey, Giblet Gravy, Sweet Potato Pie,
Cranberry Corn Bread Stuffing, Braised
Winter Greens, Buttermilk Biscuit

EXECUTIVE CHEF MATT PAUL

49 S. Market Street, Charleston, SC 29401 | 843.302.0290 | LowcountryBistro.com

