

# THANKSGIVING DAY MENU

3 Courses for \$75

## 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, red pepper aioli

**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**

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

## Desserts

**pumpkin pie**

cinnamon, whipped cream

**triple 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

*Menu subject to change prior to Thanksgiving due to product availability.*