

**HAPPY THANKSGIVING**  
**NOVEMBER 22, 2018**

**BEGINNINGS**

**BUTTERNUT SQUASH BISQUE 10**  
chestnut cream, cider

**BROILED OYSTERS 16**  
spinach, mascarpone, pancetta

**SHRIMP COCKTAIL 18**  
poached jumbo shrimp, lemon, cocktail sauce

**CHARLESTON SHE CRAB SOUP 10**  
lump crab, sherry cream, chives

**OYSTERS ON THE HALF SHELL MP**  
cocktail sauce, mignonette, lemon, Saltines

**ROASTED BEET SALAD 10**  
local honey, goat cheese, pecans,  
golden raisin champagne vinaigrette

**BIBB LETTUCE SALAD 12**  
bacon, fried green tomato croutons,  
blue cheese crumbles, ranch dressing

**JOYCE FARMS HERITAGE TURKEY DINNER**

herb brioche stuffing, buttermilk mashed potatoes,  
green beans, turkey gravy, orange scented cranberry relish  
40

**ENTRÉES**

**ALLEN BROTHERS 8oz FILET MIGNON 42**  
tarragon scented roasted baby carrots,  
bordelaise

**SHRIMP & GRITS 29**  
Andouille sausage, tomato, okra, corn,  
garlic broth

**ROASTED PRIME RIB 40**  
roasted pearl onions, au jus,  
horseradish cream

**FAROE ISLANDS SALMON 36**  
cedar plank roasted, spiced honey, pear,  
rosemary, spaghetti squash

**SUNBURST FARMS CAROLINA TROUT 32**  
charred okra, cauliflower, smoked tomato,  
bacon vinaigrette

**ROASTED RACK OF LAMB 39**  
apple chutney, mustard glaze, burgundy sauce

**ADDITIONS & SIDES 8**

**HERB BRIOCHE STUFFING**

**BUTTERMILK MASHED POTATOES**

**WHIPPED SWEET POTATOES**  
sweet pecans

**CRISPY BRUSSELS SPROUTS**  
bacon, maple gastrique

**PIMENTO CHEESE GRITS**

**GREEN BEANS**  
creamed mushrooms, fried sweet onion

**ASPARAGUS**  
almonds, lemon

**CREAMED CORN**

**CHEF'S SELECTION OF DESSERTS 10**