

THANKSGIVING 2011

45.00 PER HEAD
TAX AND GRATUITY NOT INCLUDED

SEATINGS FROM 1 PM TO 6PM ON THE HOUR

RESERVATIONS SUGGESTED, WALKINS WILL BE ACCEPTED BASED ON AVAILABILITY

CREDIT CARD REQUIRED TO SECURE ALL RESERVATIONS

STARTERS

MIXED GREENS, DRIED CRANBERRIES, CRISPY GRITS CROUTONS,
SPICED PECANS, GOAT CHEESE, RED ONION & LOCAL HONEY VINAIGRETTE

WARM CHIC PEA CREPES, ROAST ROOT VEGETABLE HASH,
SORREL PUREE, TOASTED PUMPKIN SEEDS

HOUSE SMOKED LOCAL PORK BELLY,
CRISPY OYSTERS, CHOW-CHOW

SHRIMP & GRITS,
SMOKED TOMATO GRAVY

OYSTER CHOWDER,
GRILLED CORN BREAD CROUTON

MAIN

RIB ROAST,
SWEET POTATO CHEDDAR CASSEROLE, BROCCOLINI,
WILD MUSHROOM GRAVY

TURKEY BREAST,
WHIPPED POTATOES, GREEN BEAN CASSEROLE,
CRANBERRY JELLY, GIBLET GRAVY

SALMON FILLET,
CHARD, CELERIAC MASH, ROAST BUTTERNUT SQUASH,
PICKLED PEPPER CONDIMENT

ROAST ACORN SQUASH STUFFED W/ BLACK QUINOA & RED KALE,
WARM SALAD OF RED GRAPES, WALNUTS, BRUSSEL SPROUTS,
FLAX SEED BALSAMIC REDUCTION

DESSERT

WARM APPLE PIE, VANILLA ICE CREAM

PUMPKIN CREME BRULEE, SPICE COOKIES

WARM SPICE CAKE, SWEET POTATO FROZEN CUSTARD

WARM CHOCOLATE CAKE W/ HOT FUDGE, RASPBERRY SAUCE