



# Thanksgiving Menu

3 COURSE THANKSGIVING DINNER  
\$39. PP.+TAX +GRATUITY

## 1ST COURSE CHOICES

CURRIED PUMPKIN SOUP, CRANBERRY-PECAN CHUTNEY

BABY KALE SALAD, HONEYCRISP APPLE, BUTTERNUT SQUASH, GOAT CHEESE, TOASTED PECANS, PICKLED ONION, RED WINE VINAIGRETTE

PIMENTO CHEESE, TOASTED SOURDOUGH, BREAD & BUTTER PICKLES

## 2ND COURSE CHOICES

ROASTED TURKEY BREAST, SAUSAGE-LEEK STUFFING, WHIPPED POTATOES, COLLARD GREENS, ORANGE CRANBERRY SAUCE, BOURBON GRAVY

APPLE CIDER & MUSTARD-GLAZED HAM, BROWN BUTTER SWEET POTATOES, CRISPY BRUSSELS SPROUTS

12-HOUR PORTER-BRAISED SHORT RIBS, THREE-CHEESE GRITS, GARLICKY GREEN BEANS, HORSERADISH CREAM

SEARED ATLANTIC SALMON, QUINOA, CAULIFLOWER, CARROT, PICKLED FRESNO CHILES, CHIMICHURRI

## 3RD COURSE CHOICES

PUMPKIN PIE

PECAN PIE

CHOCOLATE LAYER CAKE

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## EXTRA THANKSGIVING SIDES (SERVED FAMILY-STYLE)

**EACH \$15 - EACH SERVES 4-6 GUESTS**

WHIPPED POTATOES WITH GRAVY  
BROWN BUTTER SWEET POTATOES  
THREE-CHEESE GRITS  
GARLICKY GREEN BEANS  
COLLARD GREENS