

# Welcome to Georgia Brown's Thanksgiving Feast

*Eat, Drink & Be Merry!*

## Inspirations

Choose one of the following;

### CHARLESTON SHE CRAB SOUP

aged sherry, fresh crab

### CAJUN SHRIMP

heirloom grits, lemon butter

### LOW COUNTRY CAESAR

crisp romaine, house-made croutons, parmesan

### SEARED SEA SCALLOPS

jalapeno cream corn, bbq drizzle

### FRIED GREEN TOMATO

herbed goat cheese, lemon cayenne aioli, tomato relish

## Holiday Classics

Choose one of the following;

### FRIED or ROASTED TURKEY

mashed potatoes, collard greens, cornbread stuffing, black pepper gravy, cranberry-orange relish

### CRAB & SHRIMP STUFFED SALMON

roasted mushrooms & fingerling potatoes, creamy corn sauce

### GLAZED COUNTRY HAM

mashed sweet potatoes, sauteed green beans, cinnamon apples, red-eye gravy, honey pineapple glaze

### NEW YORK STRIP

mashed potatoes, medley of spinach, mushroom & onions, au jus

### VEGETARIAN "CHICKEN" CROQUETTE

mashed potatoes, sauteed spinach, tomato fondue

## Children's Menu

Just the way they like it!

### ROASTED TURKEY PLATTER

mashed potatoes, green beans, vanilla ice cream for dessert

## The Fixin's

macaroni and cheese, mashed potatoes, cornbread stuffing, cranberry orange relish, sautéed green beans, smoked turkey collard greens, mashed yams, spinach medley

Large (serves 4) \$20.00 each | Small (serves 2) \$10.00 each

## Desserts

Choose one of the following;

### PUMPKIN PIE

ginger bread, salted caramel sauce, candied pecans

### FLOURLESS CHOCOLATE TORTE

vanilla ice cream, raspberry coulis

### COGNAC BREAD PUDDING

vanilla bean ice cream, salted caramel sauce

### SWEET POTATO CHEESECAKE

caramel-praline topping, whipped cream

### MANGO SORBET

seasonal berries, mint

Sorry No Substitutions.

A 20% gratuity will be added to all parties.

75.00 per person - Children's Menu \$25.00 (10 years and under)  
(Exclusive of Beverages, Tax and Gratuity)

\*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts

# Specialty Cocktails

<b>Mr. Hartley</b> - Pisco, jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon	15
<b>Kansas City Shuffle</b> - Bourbon, aperol, madagascar vanilla, grapefruit, lemon	15
<b>GBR Peach Martini</b> - Vodka, peach essence, raw honey, pineapple, lime	15
<b>Down Yonder</b> - Cognac vs, Kronan Sweedish punsch, passion fruit, orange, lemon	15
<b>Soco Mule</b> - Southern comfort 100, ginger, lime, club soda	15
<b>Barrel Aged Vieux Carre</b> - Cognac, rye whiskey, benedictine, vermouth, rouge, orange bitters	15

# Wines by the glass

## CHAMPAGNE & SPARKLING

<b>Prosecco</b> - La Jara, Veneto, Italy, nv	11/44
<b>Champagne</b> - Piollot, brut nature, champagne, France, 2015	23/115

## ROSÉ

<b>Syrah/ Mourvèdre</b> - Jean Luc Columbo, provence, France, 2019	
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## WHITE

<b>Daily White</b>	12/44	12
<b>Chardonnay</b> - Jean Marc Brocard, Chablis, France, 2019	17/68	
<b>Chardonnay</b> - Hahn vineyards, Santa Lucia, California, USA, 2018	15/60	
<b>Sauvignon Blanc</b> - Hunter's, Marlborough, New Zealand 2018	14/56	
<b>Riesling</b> - Dr. Hermann, Mosel, Germany, 2019	12/56	
<b>Pinot Grigio</b> - Ornella Molon, Veneto, Italy, 2019	13/52	

# Beers



<b>Daily Beer</b>	6
<b>Miller High Life</b> - Lager, Wisconsin, USA, 4.6%	7
<b>Stella Artois</b> - Lager, Belgium, 5.0%	7
<b>Devils Backbone</b> - Vienna lager, Virginia, 5.2%	7
<b>Sweet Water</b> - Pale Ale, Georgia, USA 5.4%	7
<b>Goose Island</b> - Ipa, Illinois, USA, 5.9%	7
<b>Bold Rock Pear</b> - Cider, Virginia, USA, 4.7%	7

## RED

<b>Daily Red</b>	13
<b>Merlot</b> - Markham, Napa Valley, California USA, 2017	15/60
<b>Malbec</b> - Los Noques, Mendoza, Argentina, 2013	13/52
<b>Bordeaux</b> - Gonet-Medeville cru monplaisir, Bordeaux Superieur, France, 2018	14/56
<b>Côtes du Rhône</b> - Domaine Janasse, France, 2018	14/56
<b>Garnacha</b> - Gaznata Gredos, Castilla y Leon, Spain, 2016	13/52
<b>Cabernet Sauvignon</b> - Noble Tree, Sonoma, California, USA, 2013	15/60
<b>Pinot Noir</b> - Sean minor, Napa Valley, California, USA, 2018	14/56

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