

THE Independent

Enjoy one selection from each course for \$65/pp

SOUP & SALAD

SHE CRAB SOUP
Lump Crab, Herb Oil

KALE SALAD
Roasted Squash, Honey-soaked
Walnuts, Ginger-molasses
Dressing, Ricotta Cheese

THE INDEPENDENT CAESAR
Grilled Romaine Heart,
Diced Tomatoes, Herbed Walnut
Crumble, Parmesan Crisps,
House-made Caesar Dressing

BAKED SPOONBREAD
Brown Butter Roasted Mushrooms,
Andouille sausage

ENTREE

SWEET TEA BRINED TURKEY
Twice Baked Sweet Potato, Glazed
Carrots, Turkey Gravy, Apple-
Cranberry Relish

BLACKENED FLOUNDER
Parsnip Puree, Crispy Brussels,
Benne Cider Reduction

PRIME RIB
Redskin Mash Potato, Green Beans,
Madeira Jus, Horsey Cream

VEGGIE SPOONBREAD
BB Mushrooms, Parsnip Puree, Benne
Cider Reduction

DESSERT



PUMPKIN PIE
Chantilly

CHOCOLATE
BOURBON PECAN PIE
Vanilla Ice Cream

BUTTERMILK PIE
Salted Caramel, Cherry
Coulis

À LA CARTE - 10 EACH

CHEDDAR BAKED GRITS

BRUSSELS SPROUTS

GREEN BEAN CASSEROLE

COLLARD GREENS

RAW BAR - MKT

CORNBREAD