

Happy Thanksgiving

Thursday, November 25, 2021

Prix Fixe Two Courses: Appetizer & Main Course \$70; Include Dessert \$75

Drink Features

Fall Sangria 10

Apple Cider Mule

vodka, apple cider, lemon, Blenheim's ginger ale 12

Appetizers

Shrimp Bisque

sherry, mace

Butternut Squash Bisque

pecan streusel, crème fraîche

Oyster Stew

Yukon gold potatoes, apple smoked bacon, scallop cream

House Smoked Salmon

field pea & cucumber salad, rye toast, creamy dill dressing

Carolina Apple Salad

blue cheese, toasted pistachios, dried cranberries

Gem Lettuce Caesar Salad

peppadews, sweet potato chips, parmesan

Grass Fed Beef Carpaccio

thinly sliced raw beef, capers, Parmesan cheese, grilled baguette

Main Courses

Free Range Turkey Dinner

mashed red potatoes, green beans, cornbread stuffing, turkey gravy, cranberry sauce

Shrimp & Edisto Grits

white shrimp, house sausage, country ham, tomatoes, green onion, garlic

Pan Seared Local Flounder

Carolina Gold rice, local kale, pumpkin puree, brown butter

Roasted Rack of Lamb

green beans, sweet pepper relish, rosemary reduction

Roasted Angus Beef Prime Rib

mashed red potatoes, broccoli, horseradish cream, au jus

Take a Turkey Sandwich to Go!

Plan ahead for your craving later \$10

turkey on thick cut white bread, cranberry mayonnaise, cornbread stuffing & gravy

Desserts

Bourbon Pecan Pie

vanilla ice cream

Pumpkin Bread Pudding

vanilla ice cream, butterscotch sauce

Sour Cream Apple Pie

vanilla ice cream, cinnamon anglaise

Chocolate Pot de Crème

Bulls Bay sea salt

Crème Brûlée

vanilla custard, hard caramel

Banana Pudding Ice Cream

vanilla wafers, rum caramel

Executive Chef Russ Moore · General Manager Allison Hammons