

Celebrate THANKSGIVING.

Thursday, November 27

Please call for reservations | 615.782.5300 EXT 3512

Breakfast

Eggs Made-to-Order

Omelet Station

Applewood Smoked Bacon

Maple Blueberry Sausage

Country Sausage Links

Cheddar Cheese Grits

Oatmeal

Brown Sugar, Raisins

Sausage and Green Onion Egg Casserole

Griddle-Fried Potatoes

Grand Biscuit Table

Sausage Gravy

Action Stations

Smoked Turkey

Giblet Gravy

Roasted Prime Rib

Peppercorn Au Ju, Horseradish Creme

Green Peppercorn Au Poivre

Salad & Soup

Southern Caesar Salad

Cornbread Croutons, Parmesan Dressing

Farmhouse Salad

Local Lettuce, Shaved Vegetables, Citrus

Vinaigrette

Brunswick Stew

Lacinato Kale

Kids Entrees & Sides

Chicken Tenders

Ranch, Honey Mustard

Sweet Peas & Carrots

Mac & Cheese

Seafood Buffet

Poached Shrimp

Cocktail Sauce, Comeback Sauce

Oysters

Persimmon Mignonette, Horseradish

Entrées & Sides

Stuffed Local Trout

Millet, Black-Eyed Peas, Lemon Zest, Tomato

Fumet, Herbs

Seared Country Ham

Delta Blues Rice Grits, Red Eye Gravy

Field Squash

Roasted Pumpkin Seeds, Hot n' Spicy Sorghum

Buttermilk Biscuit "Dressin"

Grilled Okra & Smoked Sausage

Local Maitake Mushrooms

Wilted Turnip Greens

Red Skin Mashed Potatoes

Herb Butter

Corn Fritters

Cultured Cream, Chives

Sweet Endings

Assorted Pies

Pumpkin, Pecan, Chocolate Silk

Sticky Toffee Pudding

Maple Bourbon Pot de Creme

Cranberry Orange Tart

Apple Butter Roulade

Chai and Hazelnut Cream Puff

\$75 Adults, \$35 children 5-12 (plus tax)

Complimentary For Children 4 & Under

From 11:00 a.m. to 4:00 p.m.