

Celebrate **THANKSGIVING.**

Thursday, November 23

Please visit open table for reservation

[Click Here for Brunch Reservation](#)

Cold Display

Iced Seafood

Jumbo Shrimp / Smoked Clams / East Coast Oysters / Crab Claws
Cocktail Sauce / Mango and Mint Mignonette

Cheese and Charcuterie

Assorted Artisanal Cured Meats / Assorted Cheeses / Quick Pickles
Baked Crackers / Stone Ground Mustard / House Made Jams

Breads and Spreads

Locally Baked Breads / Smoked Fish Dip / Spinach, Crab and Artichoke
Spread / Creole Crawfish Dip

Fresh Carved Fruit

Seasonal Sliced Fruit and Berries / Honey Yogurt / Chocolate

Action Stations

Confit Garlic and Herb Rubbed Rib Roast

8 hour Roast / Horseradish Cream / Thyme and Cherry Demi

Herb Butter Basted Roasted Turkey

Sage and Giblet Gravy / House Cranberry Chutney

Slow Smoked Bone in Ham

48hr Brine / Rooftop Honey and Smoked Mustard Sauce

Chef Made Omelets

Chef selected ingredients from the Land, Sea and Soil

Red Velvet Waffles

Chocolate Ganache / Whipped Cheesecake

Breakfast Items

Breakfast Breads and House Baked Danishes

Scrambled Eggs

**Apple Wood Smoked Bacon, Blueberry Sausage,
Chicken Apple Sausage**

Fried Potatoes with Onions and Peppers

Churro Crusted French Toast with Dulce De Leche

Entrées and Sides

SC Flounder Picatta

Pan Seared Chicken and Sauce Vierge

Oven Roasted Pork Loin and Red Eye Gravy

Low Country Cornbread and Andouille Stuffing

Irish Cheddar Whipped Potatoes

Sweet Potato Casserole with Marshmallows

Green Beans Casserole with Tobacco Onions

Hard Roasted Brussel Sprouts with Black Pepper Bacon

Salads and Soup

Miso Parsnip Bisque

Toasted Sesame Granola / Dehydrated Mushroom

Roasted Acorn Squash

Mizuna / Radicchio / Ricotta Salata / Pepita and Purple Basil
Vinaigrette / Clementine

Watercress and Pomegranate

Watercress / Fermented Pomegranate / Whipped Goat Feta /
Prosciutto / Prosecco Vinaigrette

Sweet Endings

Nantucket Peach and Pecan Praline Tart

Cranberry and Thai Basil Tart

Carrot Cheesecake Cookies

Maple Pumpkin Roll Up

Sweet Potato Chocolate Mousse Shooters

Honeycrisp Apple and Lavender Bars

Sweet Potato Crème Brûlée with Toasted Coconut

Mini Maple Pumpkin Pie

**\$74 Adults, \$24 children 6–12 (plus tax and
gratuity)**

Complimentary For Children 5 & Under

From 11a.m. To 3p.m.