



THANKSGIVING DAY MENU

11 am - 8 pm

\$45 per person

Includes Bloody Mary or Mimosa

Tax & Gratuity Not Included

Amuse Bouche

Petite Buttermilk Biscuit, House Pimento Cheese, Smoked Bacon Lardon

First Course

Choice of One Soup or Salad

She Crab Soup | Fresh Crab Meat, Crab Roe, Sherry

Roasted Pumpkin Soup | Heirloom GA Pumpkin, Sorghum, Candied Pecans, Shaved Fennel
Winter Green Salad | Lacinato Kale, Frisee, Honeycrisp Apple, Smoked Pecans, Shaved Radish,
Benne Seed Vinaigrette

Caesar Salad | Chopped Romaine, Sourdough Croutons, Shaved Parmesan, Anchovy Dressing
Bibb Salad | Crumbled Blue Cheese, Dried Cranberries, Candied Pecans, Lemon Herb Vinaigrette

Second Course

Choice of One Entree

Shrimp and Grits | Lobster and Tasso Ham Gravy, Sweet Bell Peppers and Onions, Stone Ground
Pepperjack Grits

Joyce Farms Heritage Turkey | Confit Leg, Roasted Breast, Cornbread Stuffing, Braised Collard
Greens, Sweet Potato Casserole, Cranberry Sauce

Slow Roasted Prime Rib | Whipped Yukon Gold Potatoes, Sorghum Glazed Carrots, Tobacco
Onions, Au Jus

Grilled Cherry Point Swordfish | Lowcountry Shrimp Perloo, Roasted Mushrooms, Broccolini,
Riesling Beurre Blanc

Third Course

Choice of One Dessert

Flourless Chocolate Torte | Chambord Whipped Cream, Caramel

Pecan Pie | Ladies Island Pecans, Fresh Whipped Cream, Bourbon Caramel

Pumpkin Cheesecake | Candied Pecans, Ginger Snap, Cranberry Puree, Whipped Cream

Apple Crisp | Granola Crumb, Local Honey, Vanilla Bean Ice Cream



Located in the Historic Francis Marion Hotel | 387 King Street Charleston, SC 29403

Call for Reservations 843. 724. 8888

Valet Parking Available for \$5