



12PM - 9:30 PM

\$50 PER PERSON | \$22 FOR KIDS 12 & UNDER
INCLUDES BLOODY MARY OR MIMOSA

Tax and Gratuity not included



AMUSE-BOUCHE

Appalachian corn pudding, fig preserve

FIRST COURSE | CHOICE OF ONE SOUP OR SALAD

- She Crab Soup** Fresh Crab Meat, Crab Roe, Sherry
- Heirloom Carrot and Ginger Soup** Johns Island Carrots, Fermented Ginger, Virgil Kaine Rye
- Winter Green Salad** Local Lacinato Kale, Frisee, Pickled Apple, Smoked Pecan, Shaved Fennel, Radish, Benne Seed Vinaigrette
- Traditional Caesar** Chopped Romaine, Sourdough Croutons, Shaved Parmesan, Anchovy Dressing
- Bibb Salad** Buttermilk Blue Cheese Crumbles, Dried Cranberries, Candied Pecans, Lemon and Herb Vinaigrette

SECOND COURSE | CHOICE OF ONE

- Swamp Fox Shrimp and Grits** Lobster and Tasso Ham Gravy, Sweet Bell Peppers and Onions, Stone Ground Pepper jack Grits
- Joyce Farms Heritage Turkey** Confit Leg, Brined and Roasted Breast, Cornbread Stuffing, Bacon Braised Collard Greens, Sweet Potato Casserole, House Cranberry Sauce
- Eight Hour Roasted Rib of Beef** Slow Roasted Bone in Prime Rib, Whipped Yukon Gold Potatoes with Roasted Garlic, Glazed Baby Carrots, Crispy Shallots, Au Jus
- Honey Bourbon Glazed Salmon** Faroe Island Sustainable Salmon, Smoked Cheddar Herbed Polenta, Wilted Rainbow Chard, Local Honey and Bourbon Glaze

FINAL COURSE | CHOICE OF ONE DESSERT

- Gluten Free Chocolate Lava Cake** Chambord Whipped Cream, Warm Caramel
- Pecan Pie** Ladys Island Pecans, Fresh Whipped Cream, Caramel
- Baked Apple Galette** Granola Crumble, Local Honey, Vanilla Bean Ice Cream, Caramel
- Pumpkin Cheese Cake** Heirloom Pumpkin, Candied Pecan, Gingersnap Crumble, Cranberry Puree, Whipped Cream



Located in the Francis Marion Hotel | 387 King Street, Charleston SC 29403
Call for Reservations (843) 724 – 8888 | Valet Parking Available for \$5