



Thanksgiving Day Menu

12PM - 9:30 PM

\$50 PER PERSON | \$22 FOR KIDS 12 & UNDER

INCLUDES BLOODY MARY OR MIMOSA

Tax and Gratuity not included

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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