

Thanksgiving Day Menu



12pm-9:30pm | \$55 per person
\$25 for children 12 & under
Includes Bloody Mary or Mimosa
**Tax & Gratuity Not Included*



AMUSE-BOUCHE

Petite Sweet Potato & Ham Biscuit
Chive, Local honey

FIRST COURSE | *choice of one*

SHE CRAB SOUP

Fresh Crab Meat, Crab Roe, Sherry

HEIRLOOM CARROT & GINGER SOUP

Johns Island Carrots, Fermented Ginger,
Virgil Kaine Rye

ROASTED BEET SALAD

Artisan greens, Roasted Baby Beets,
Pickled Red onions, Split Creek Feta cheese,
Champagne & Citrus Vinaigrette

TRADITIONAL CAESAR

Chopped Romaine, Sourdough Croutons,
Shaved Parmesan, Anchovy Dressing

BIBB SALAD

Buttermilk Blue Cheese Crumbles, Dried Cranberries,
Candied Pecans, Lemon & Herb Vinaigrette

SECOND COURSE | *choice of one*

SWAMP FOX SHRIMP & GRITS

Lobster & Tasso Ham Gravy,
Sweet Bell Peppers & Onions,
Stone Ground Pepper Jack Grits

JOYCE FARMS HERITAGE TURKEY

Confit Leg, Brined & 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

PAN SEARED FAROE ISLAND SALMON

Sorghum & Benne Seed Brussel Sprouts,
Sweet Potato Puree,
Citrus and Herb Gremolata

FINAL COURSE | *choice of one*

GLUTEN FREE CHOCOLATE TORTE

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