



THANKSGIVING 2025

FIRST COURSE
(CHOICE OF)

“YA’LL AIN’T GOT RANCH” SALAD
Green Goddess, Local Lettuce, Ciabatta Croutons, Bacon Lardons, Cherry Tomatoes, Cucumbers & Everything Seasoning

OYSTER & ARTICHOKE SOUP
Gulf Oysters, Trinity, Fennel, Coconut Milk & Down Home Farms Oyster Mushrooms

KOREAN BBQ PORK BELLY
Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

BILOXI HOT FRENCH HERMIT OYSTERS*
Six Cornmeal Fried Oysters With House-made Dill Pickles, Alabama White BBQ Sauce & Parsley

SECOND COURSE
(CHOICE OF)

WOOD GRILLED STRIP OR FILET (+\$15)
Patatas Bravas, Paprika Aioli, Chorizo Powder, Dehydrated Olives & Chimichurri

WOOD GRILLED GULF FISH
Pumpkin Butter Curry, Roasted Butternut & Sweet Potato, Two Brooks Coconut Rice, Pecan Dukkha & Cumin Crème Fraiche

CHICKEN FRIED TURKEY
with Rosemary Mashed Potatoes, Braised Collards & Giblet Gravy

DUCK RAMEN
Roasted Duck Leg, House-made Alkaline Noodles, Collard Greens, Satsuma Togarashi, Duck Fat Chili Crisp & Local Mushrooms

THIRD COURSE
(CHOICE OF)

FLOURLESS SATSUMA CHOCOLATE TORTE
“Reese’s” Peanut Butter & Chocolate Torte, House-made Peanut Butter Chocolate Ice Cream

PEAR COBBLER
Mirin Poached Local Pears, Rice Flour Crust & Miso Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME
Caramel Whipped Cream & Chocolate Shavings

SHARABLE SIDES

- BRAISED LOCAL COLLARD GREENS 9
- DEAKLE FARMS GREEN BEAN “CASSEROLE” WITH “DOWN HOME” MUSHROOMS 11
- WHIPPED SWEET POTATOES WITH PRALINE TOPPING 10
- MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10
- CRISPY BRUSSELS SPROUT CAESAR 14
- DUCK FAT FRIES 10

\$75 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

**VEGETARIAN & CHILDREN'S OPTION AVAILABLE UPON REQUEST

Consumer Notice – Prices listed on our menu reflect our cash price. Our regular price includes a 3.5% non-cash adjustment. We offer savings when you pay with cash.