



—❖ THANKSGIVING 2026 ❖—

◆ FIRST COURSE ◆ (CHOICE OF)

THAI WEDGE SALAD

Salad Days Butter Lettuce, Deakle Farms Carrots, Benton's Country Ham, Roasted Peanuts, Cilantro & Peanut Miso Dressing

TURKEY & SAUSAGE GUMBO

House-made Andouille, Deakle Farms Collards & Two Brooks Rice

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

EGGPLANT JOSEPHINE

Lump Crab Meat, House-made Marinara, Local Eggplant, Mozzarella & Hollandaise Espuma

◆ SECOND COURSE ◆ (CHOICE OF)

WOOD GRILLED STRIP (+\$10)

14 oz Wood Grilled NY Strip, Sauce au Poivre, Duck Fat Fried Fingerling Potatoes & Capers

WOOD GRILLED GULF FISH

Pumpkin Butter Curry, Roasted Butternut & Sweet Potato, Two Brooks Coconut Rice, Pecan Dukkha & Cumin Crème Fraîche

CHICKEN FRIED TURKEY

with Rosemary Mashed Potatoes, Braised Collards & Giblet Gravy

GULF BLUE CRAB PASTA

Deviled Crab, Creamy Shrimp & Crab, Squid Ink Spaghetti, Pangrattato, Preserved Lemon Gremolata

◆ THIRD COURSE ◆ (CHOICE OF)

FLOURLESS CHOCOLATE TORTE

Double Mint Chocolate, Chocolate Mint Ice Cream & Peppermint Glass

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.