



THANKSGIVING MENU 2020

**APPETIZER**

*Choice of one of the following:*

**SHE CRAB SOUP**

*Jumbo Lump Crab, Service of Sherry, Chives*

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**BUTTERNUT SQUASH SOUP**

*Smoked Coconut, Pumpkin Seeds,  
Goat Cheese, Herbs*

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**SEAFOOD COCKTAIL**

*Poached Shrimp, Lobster Knuckles,  
Crab Claws, Cocktail Sauce, Herb Mayo*

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**PROSCIUTTO DI PARMA**

*Thinly-Sliced Prosciutto Ham, Melon Slices,  
12-Year-Old Balsamic, Parmesan Cheese*

**ENTRÉE**

*Choice of one of the following:*

**ROASTED TURKEY BREAST**

*Cornbread Dressing, Haricot Verts,  
Cranberry Compote, Pan Gravy*

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**GRILLED BEEF FILET**

*Potato Purée, Grilled Asparagus, Truffle Demi-Glace Jus*

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**PAN SEARED SALMON**

*Wild Mushroom Ravioli, Tomato Beurre Blanc,  
Watercress Salad*

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**EGGPLANT LINGUINI**

*Handmade Linguini, Roasted Eggplant,  
Carrots, English Peas, Gorgonzola Cream Sauce,  
Toasted Walnuts*

**SALAD**

*Choice of one of the following:*

**MIXED GREEN SALAD**

*Artisan Lettuce, English Cucumber, Heirloom Tomato,  
Shaved Carrots, Housemade Balsamic Vinaigrette*

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**CAESAR SALAD**

*Romaine Hearts, Croutons, Anchovies, Parmesan Cheese,  
Housemade Caesar Dressing*

**DESSERT**

*Option to be served with  
caffeinated or decaffeinated coffee*

**PLATED TRIO OF DESSERTS**

*Pumpkin Roll with Cream Cheese Filling,  
Caramel Sauce and Candied Pepitas*

*Chocolate Cheesecake with Graham Cracker Crust  
and Cherry Compote*

*Apple Galette Drizzled with Fondant Icing  
and Walnut Crumble*

**\$80 plus tax & gratuity**

*Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free.  
Please consult with your server regarding any dietary restrictions that you may have.*

# WINE

## Bubbles

VEUVE CLICQUOT BRUT (CHAMPAGNE)	(glass/bottle)	24/115
AVINYÓ CAVA BRUT "RESERVA" '17 (SPAIN)		11/50
VAL DE MER BRUT NATURE ROSÉ (BURGUNDY)		14/65
VILLA SANDI PROSECCO BRUT (TREVISO)		12/55

## Light & Dry Whites

SCARPETTA PINOT GRIGIO '18 (FRIULI)		13/50
FOURNIER SANCERRE '18 "LES BELLES VIGNES" (LOIRE VALLEY)		16/60
WHITEHAVEN SAUVIGNON BLANC '19 (MARLBOROUGH)		13/50

## Chardonnay

BOUCHARD POUILLY-FUISSÉ '17 (BURGUNDY)		15/57
PAUL HOBBS "ROSS STATION" '16 (RUSSIAN RIVER VALLEY)		35/139
SONOMA-CUTRER CHARDONNAY '18 "RUSSIAN RIVER RANCHES" (SONOMA COAST)		16/60
BELULLA CHARDONNAY '18 (LANGUEDOC, FRANCE)		12/45
STAG'S LEAP WINE CELLARS CHARDONNAY '18 "KARIA" (NAPA VALLEY)		17/65

## Sweet Whites & Rosé

COPPO MOSCATO D'ASTI '18 "MONCALVINA" (PIEDMONT)		11/50
MÖNCHHOF RIESLING KABINETT '17 (MOSEL)		13/50
MIRAVAL ROSÉ '19 (CÔTES DE PROVENCE)		16/60

## Soft & Smooth Reds

LOUIS LATOUR PINOT NOIR '16 (VAR, FRANCE)		12/45
CALERA PINOT NOIR '17 (CENTRAL COAST)		15/58

## Big & Rich Reds

BARNARD GRIFFIN MERLOT '17 (COLUMBIA VALLEY)		13/50
TERRAZAS DE LOS ANDES MALBEC '17 "RESERVA" (MENDOZA)		13/50
KITH & KIN CABERNET SAUVIGNON '18 (NAPA VALLEY)		20/78
SILVER OAK CABERNET SAUVIGNON '16 (ALEXANDER VALLEY)		38/150
CATENA CABERNET SAUVIGNON '17 (MENDOZA)		13/50

# SPECIALTY COCKTAILS 15

BELMOND CHARLESTON  
PLACE PUNCH  
*Dark & Coconut Rums,  
Pomegranate Syrup, Fresh Juices*

CHANTILLY  
*Raspberry Vodka, Blood Orange Liquor,  
Cranberry, Pineapple, Citrus*

PINK HUMMINGBIRD  
*St. Germain, Sparkling Rosé, Campari*

WHITE NEGRONI  
*Bombay Sapphire, Dolin Blanc, Suze,  
Grapefruit Bitters*

COURTESIAN COCKTAIL  
*Nolet Silver Gin, Cardamom Liquor,  
Fresh Grapefruit, Float of Prosecco*

PEPPERY PEACH PALOMA  
*Ancho Reyes, Herradura Repasado,  
Fresh Grapefruit, Lime, Cipriani Soda*

BLOOD ORANGE BOULEVARDIER  
*Bourbon, Vermouth, Blood Orange Liquor, Campari*

UPTOWN MANHATTAN  
*Bulleit Rye, French Vermouth, Maraschino,  
Bitters, Brandied Cherry*

SMOKED OLD FASHIONED  
*1792 Small Batch, Laphroig 10yr, Simple Syrup,  
Fresh Orange, Brandied Cherry*

# BEER

## Draft 8

- 🍷 IPA
- 🍷 PILSNER
- 🍷 ROTATING SEASONAL

## Domestic 5

- BLUE MOON
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- YUENGLING

## Imports 6

- AMSTEL LIGHT
- CORONA
- GUINNESS
- STELLA ARTOIS
- STELLA CIDRE

## Craft & Specialty 7

- 🍷 COAST HOPART
- 🍷 COAST KOLSCH
- DUVEL
- 🍷 FROTHY BEARD TIDES RED ALE
- 🍷 MUNKLE BELGIAN BROWN ALE
- SAM ADAMS BOSTON LAGER
- 🍷 WESTBROOK WHITE THAI

🍷 - MADE IN SOUTH CAROLINA