



LOWCOUNTRY
—BISTRO—

THANKSGIVING DAY MENU

STARTERS

She Crab Soup 7

Butternut Squash Bisque 7
Maple Walnuts

Fried Green Tomatoes 9
Jalapeño Okra Slaw, Remoulade

***Pork Belly & Scallops 11**
Peach BBQ Sauce

Carolina Crab Cake 11
Roasted Red Pepper Remoulade, Green Tomato Relish

Crab Mac & Cheese 15
Jumbo Lump Crab, Lobster Mornay
Caramelized Onions, Tasso Ham, Herb Panko

SALADS

Mixed Greens 11
Roasted Turnips, Sweet Potato Straws
Shiitake Chips, Red Wine Vinaigrette

Caesar 10
Romaine, Parmesan, Tomato, Chopped Bacon
Creamy Caesar Vinaigrette

LOWCOUNTRY ENTRÉES

Thanksgiving Dinner 26
Herb Salt Turkey Breast, Cornbread Stuffing, Collard Greens
Green Bean Casserole, Cranberry Sauce, Turkey Gravy

Chicken & Waffle 23
Crispy Half Bone-In Chicken, Sweet Potato & Bacon Cornbread Waffle
Pecan Butter, Bourbon Reduction

Carolina Crab Cake 28
Charleston Red Rice, Collard Greens, Red Pepper Remoulade

Market Jambalaya 27
Sautéed Shrimp, Peppers & Onions, Tasso Ham, Charleston Red Rice

Braised Pork Osso Bucco 28
Mustard Greens & Grapes, Goat Cheese Grits, Persimmon Chutney

Shrimp & Grits 28
Jumbo Shrimp, Cheddar Grits, Tasso Ham, Smoked Tomato Gravy

***8 oz Filet Mignon 41**
Smashed Herb Potatoes, Bacon Brussel Sprouts, House-made Steak Sauce

DESSERTS

Pecan Pie 7

Pumpkin Pie 7

Chef De Cuisine Benjamin Martin | Chef De Tournant Mike Harvey | General Manager Waylon Dillon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.
Please let your server know of any allergies.