



# THANKSGIVING BUFFET

THURSDAY, NOVEMBER 26<sup>TH</sup>, 2020

MAIN DINING ROOM SEATINGS AT 11AM / 2PM / 5PM

UPSTAIRS SEATINGS AT 12PM / 3PM

## RAW BAR DISPLAY

Shrimp Cocktail • Oysters on the Half Shell • Crab Claws

## LITTLE BITES

Low Country Biscuits • Sausage Croissants • Mini Artisanal Cheese Plates

## SALADS & SUCH

Roasted Beet, Arugula and Asparagus Salad with Lemon Vinaigrette

Roasted Root Vegetable and Farro Salad with Sherry Vinaigrette

Butternut Squash Soup (V)

## CHEF TO CARVE

Herb Brined Turkey • Sorghum Glazed Spiral Ham

## FROM THE SEA

Local Fresh Catch, Succotash

Low Country Shrimp & Grits

## OUR OFFERINGS

Mashed Potatoes • Corn Pudding • Green Bean Casserole

Corn Bread Dressing • Turkey Gravy • Cranberry Sauce • Bacon Braised Collard Greens

Sweet Potato Souffle • Wild Rice Pilaf • Mac n Cheese

Maple-Balsamic Brussels Sprouts (V) • Quinoa & Pecan Stuffed Acorn Squash

## ON THE SWEET SIDE

Mini Pie Slices • Pumpkin Cheesecake Cupcakes • White Chocolate Cherry Blondies

Pink Guava Macaron • Chocolate Caramel Tarts

\$75 Adults • \$35 Children (4-12)

Reservations Required

(843)266-4085