



Happy Thanksgiving

November 28th, 2024

SAMPLE MENU, FINAL MENU WILL POST SOON.

2 COURSE PRICE FIX MENU, \$45 PER PERSON (TAX & GRATUITY ADDITIONAL)

(NO SUBSTITUTIONS, NO TEAL DEALS, THANKSGIVING DAY MENU IS A PROMOTIONAL MENU)

SALAD OR SOUP (CHOICE, DESCRIPTIONS BELOW)

Caesar Salad, Wedge Salad, Butternut Bisque or Manhattan Seafood Chowder

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

Roasted Fresh Turkey, Local Flounder, Faroe Island Salmon or Braised Beef Short Rib

ADD A DESSERT FOR \$5 OR ADD ICE CREAM/SORBET FOR \$3

Chocolate Stout Mousse Cake, Limoncello Mousse Cake, White Chocolate Raspberry Cheese Cake
Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU SELECTIONS

APPETIZERS

Royal Red Shrimp ... 15

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread

Baked Oysters ... 15

1/2 dozen James River oysters,
lemon - garlic - parsley butter, shredded parmesan

Smoked Salmon Bruschetta ... 14

house smoked Faroe Island salmon, lemon aioli,
arugula with shallot - dill vinaigrette, crispy capers

Classic Escargot ... 14

tarragon scampi butter, parmesan reggiano, warm crostini

Black Truffle & Burrata

2.5oz burrata, shaved black truffle, pistachio dust,
blackberry compote, arugula, piquillo peppers

Italian Meatballs ... 14

house ground veal, beef & pork meatballs,
San Marzano marinara, fried basil, shaved pecorino romano

SALADS AND SOUPS

Caesar Salad ... 11

herbed croutons, chopped hearts of romaine,
Eleven South's Caesar dressing, shredded parmesan

Classic Wedge ... 11

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing

Apple & Blue Cheese Salad ... 14

Pink Lady apple, crumbled blue cheese, candied pecans,
golden raisins, arugula & red watercress,
apple cider vinaigrette

Golden Beet & Goat Cheese Salad ... 14

roasted beets, crumbled goat cheese, walnuts,
pickled onions, cucumber, Urban Farms baby lettuce,
charred orange vinaigrette

Roasted Butternut Bisque ... 8

five spice crema garnish

Manhattan Seafood Chowder ... 8

tarragon oil garnish

ENTREES

Roasted Fresh Turkey ... 35

herb brined & slow roasted fresh turkey breast,
whipped potatoes, brioche & chestnut stuffing,
glazed heirloom carrots, haricot vert,
truffled brown gravy, cranberry - orange relish

Flounder ... 35

warm orzo, sweet corn, sun dried tomato, edamame &
vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

Faroe Island Salmon... 35

Fall spiced butternut puree, rainbow Swiss chard,
roasted cauliflower, Candy Cane heirloom beets,
pink peppercorn beurre blanc

Beef Short Rib ... 35

roasted mushroom risotto, sauteed haricot vert,
carrot puree, confit grape tomato,
braising jus reduction, glaze micro pea shoots

Double Bone Pork Chop ... 39

16oz, black tea brined, sous vide & mesquite grilled,
stone ground mustard whip potatoes, Brussels & bacon,
apple - bourbon glaze, Aleppo pepper oil drizzle

Beef Tenderloin ... 48

6oz, hand cut CAB® tenderloin, whipped potatoes,
heirloom carrot, grilled asparagus,
braised cippolini, cabernet demi

Full Rack of Lamb ... 45

marinated & grilled New Zealand rack, parmesan
gnocchi, wilted baby spinach, roma tomato, lamb jus

KIDS MENU (8 AND UNDER)

1/2 portion Turkey Plate ... 18

Steak Sliders with Pommes Frites ... 14

Crispy Chicken Tenders with Pommes Frites ... 14

FEATURED COCKTAILS

Bloody Mary's or Screwdrivers ... 10

Titos Vodka

Mimosa or Champagne ... 8

Francois Montand Champagne, fresh orange juice

(no substitutions)