



Menu

FIRST COURSE

Butternut Squash, Sea Island White Rice Pea & Andouille Sausage Soup

or

Shrimp Bisque Finished with Cognac & Amontillado Sherry

or

Roasted Baby Red Beets, Pink Grapefruit, Fresh Pomegranate, Toasted Pecans, Gem Lettuce

or

Fried Green Tomatoes, Chimichurri, Upland Cress, Lemon-Cayenne Mayonnaise

SECOND COURSE

*Roasted Lancaster County Turkey Breast, Turkey Leg Confit
Pecan & Vidalia Onion Stuffing, Roasted Sweet Corn*

or

Pan-Roasted Wild Rockfish, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc

or

*Braised Beef Short Rib, Yukon Gold Potato Purée
Carrot Purée, Roasted Cippolini Onions*

SIDES - served "family style"

"Hoppin' John" Petite Rouge Peas & Rice

Autumn Spiced Fresh Cranberry & Port Wine Relish

Collard Greens Slow Cooked in Smoked Ham Hock Broth

DESSERT

Apple Crumb Tart with Citrus Caramel

or

Buttermilk Pumpkin Chocolate Cake

or

Maple Pecan Frangipane Tart

M. Freil

2025

Charleston
Baltimore, Maryland

Thanksgiving