

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



THANKSGIVING FEAST

Eat, Drink and Be Thankful!

APPETIZERS (Choose one of the following:)

SHE CRAB SOUP

Sherry / Jumbo Lump Crab Meat

CAJUN SHRIMP

Heirloom grits / Lemon Butter Sauce

FALL HARVEST SALAD COMPOSÉ

Dried Cherries / Garden Greens / Pomegranate Vinaigrette / Goat's Cheese / Curried Sweet Potato

LOBSTER AND SHRIMP LOUIE

Lemon Aioli / Cilantro / Iceberg Lettuce

CLASSIC CAESAR SALAD

Blackened Catfish Caesar Dressing / House-Made Croutons / Parmesan Cheese

FRIED GREEN TOMATO

Herbed Goat's Cheese / Lemon Cayenne Aioli / Bread & Butter Pickles

ENTRÉES (Choose one of the following:)

ROASTED OR DEEP FRIED TURKEY

Mashed Potato / Cornbread Stuffing / Black Pepper Gravy / Cranberry-Orange Relish / Collards

CRAB STUFFED FLOUNDER

Roasted Beets / Wild Mushrooms / Baby Arugula / Lemon Butter Saucer

BLACK PEPPER-SMOKED SEA SALT RUBBED PRIME RIB

Mashed Potato / Baby Carrots / Asparagus / Wild Mushroom Demi-Glace

GLAZED COUNTRY HAM

Lavender-Honey Pineapple Glaze / Mashed Sweet Potato / Cinnamon Apples / Red Eye Gravy / Collards

BUTTERNUT SQUASH RAVIOLI

Rustic Red Sauce / Wild Mushrooms / Spinach / Caramelized Onions / Parmesan Shavings

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DESSERT (What's Thanksgiving without dessert?)

WARM PEPPERMINT CHOCOLATE CAKE

Andes Mints / Crème Anglaise / Whipped Cream/ Mint

TRADITIONAL PUMPKIN PIE

Whipped Cream / Mint / Salted Caramel Sauce / Candied Pecans

SKILLET COBBLER

Peaches / Powdered Sugar / Vanilla Bean Ice Cream / Mint

SOUTHERN COMFORT BREAD PUDDING

Vanilla Bean Ice Cream / Salted Caramel Sauce / Mint

SWEET POTATO CHEESECAKE

Caramel-Praline Topping / Whipped Cream / Mint

SORBET DUO

Seasonal Berries / Mint

SIDE DISHES

**MASHED POTATOES, CORNBREAD STUFFING, CRANBERRY ORANGE RELISH,
DOWN HOME GREEN BEANS, COLLARD GREENS, MASHED YAMS, HOPPIN' JON,
MACARONI AND CHEESE, BRUSSELS SPROUTS**

Large Side (serves 4) \$11.00/Small Side (serves 2) \$7.00

CHILDREN'S MENU

Just the way they like it!

ROASTED TURKEY PLATTER

With all the Trimmings and Dessert

\$60.00 PER PERSON-CHILDREN'S MENU \$25.00 (10 YEARS AND UNDER)

(Exclusive of Beverages, Tax and Gratuity)