

*Happy Thanksgiving from*

## CHARLESTON GRILL

### APPETIZERS

#### **Celery Root Soup**

Crispy Proscuitto, Apples

#### **Autumn Greens**

Dates, Marcona Almonds, Fourme d'Ambert

#### **Pickled Shrimp**

Sea Beans, Chili Peppers, Mango Vinaigrette

#### **Oyster Gratin**

Fennel, Parsnips, Parmesan

#### **Charleston Grill Crab Cake**

Creek Shrimp, Tomatoes, Lime-Dill Vinaigrette

### ENTRÉES

#### **Herb Roasted Free-Range Turkey**

Southern Cornbread Dressing, Sage Gravy, Garlic Butter Haricot Verts,  
Orange-Cranberry Relish, Sweet Potato Purée

#### **Prime Filet Mignon**

Horseradish Pomme Purée, Bordelaise Sauce, Wilted Spinach

#### **Flounder Grenobloise**

Brown Butter, Capers, Lemon, Green Beans

#### **Butternut Squash Risotto**

Maitake Mushrooms, Fall Herbs

### DESSERT

#### **Chocolate Pot D'Crème**

Whipped Cream, Fried Pecans, Brandy Cherry Compote,  
Cocoa Nib Streusel gf

#### **Bourbon Pecan Pie**

Pumpkin Pie Ice Cream, Brown Butter Caramel,  
Candied Pepitas

#### **Apple Cake**

Cranberry-Orange Whipped Cream,  
Apple Cider Ginger Ale Reduction, Sweet Apple Crunchies v

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\$110 per person, plus tax and 20% gratuity. Three course children's menu (12 and under) \$35 per child, plus tax and 20% gratuity.

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten | v - Vegan gf - Gluten Free

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please consult with your server regarding any allergies or dietary restrictions before ordering.

# WINE

## CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Avinyó Cava "Reserva" Brut Spain 2018	11	50
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	17	80
Étienne Calsac Rosé "Rosé de Craie, 1er Cru" Extra Brut Champagne	25	120
Marguet "Les Crayères, Grand Cru" Brut Nature Ambonnay, Champagne 2015	45	220

## WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2020	13	50
Whitehaven Sauvignon Blanc Marlborough 2020	13	50
Tatomer Grüer Veltliner & Riesling "Hinter der Mauer" Central Coast 2019	13	50
Do Ferreiro Albariño Salnés, Rias Baixas 2018	15	59
Szepes Furmint Tokaji 2015	14	56
Vincent Carême Vouvray "Le Clos" Loire Valley 2018	19	76
Roserock Chardonnay Eola-Amity Hills, Willamette Valley 2017	15	60
Thierry et Pascale Matrot Meursault Burgundy 2018	28	110
Stewart Chardonnay Sonoma Mountain 2018	18	72
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2019	13	50

## ROSÉ

Thibaud Boudignon Rosé de Loire Loire Valley 2019	15	60
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## RED WINES

Listed from Lightest to Fullest

Pax Gamay "Alpine Peaks" California 2019	16	64
Argyle Pinot Noir Willamette Valley 2019	14	56
Luli Pinot Noir "Lemoravo Vineyard" Santa Lucia Highlands 2019	19	76
Goya García Graciano "García Georgieva, Finca Guijarrales" Ribera del Duero 2016	18	70
Terrazas de los Andes Malbec "Reserva" Mendoza 2018	13	50
Domaine de Durban Gigondas Rhône Valley 2019	17	66
Swanson Merlot Napa Valley 2018	14	54
Requiem Cabernet Sauvignon Columbia Valley 2018	13	50
Château Le Crock Saint-Estèphe Bordeaux 2015	27	105
Pine Ridge Cabernet Sauvignon Napa Valley 2018	25	100

## "BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Dönnhoff Riesling "Schlossböckelheimer Felsenberg, Grosses Gewächs" Nahe 2019	35	140
Château Yvonne Saumur Blanc "Le Gory" Loire Valley 2018	34	135
Lucien Le Moine Chassagne-Montrachet "Les Embrazées, 1er Cru" Burgundy 2015	85	325
Joseph Drouhin Beaune Rouge "Clos des Mouches, Grand Cru" Burgundy 2017	65	260
Cobb Pinot Noir "Coastlands Vineyard, Old Firs Block" Sonoma Coast 2014	38	148
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2018	35	135
Elio Altare Barolo "Arborina" Piedmont 2014	43	170
Vega Sicilia "Unico" Ribera del Duero 2005	170	675
Corison Cabernet Sauvignon St. Helena, Napa Valley 2016	45	180

## SPECIALTY COCKTAILS

Royal Scotsman The Botanist Gin, Fever Tree Mediterranean Tonic, Blueberry, Thyme, Lemon	15
Afloat in France Grey Goose Vodka, Strawberry, Green Chartreuse, Basil	15
Maroma Hornitos Plata Tequila, Chinola Passion Fruit, D'Aristi Xtabentún, Jalapeño, Espelette	15
Reid's Palace Woodford Reserve, Cynar Amaro, Crème de Banana, Walnut Bitters, Madeira	15
Grand Timeo Averna Amaro, Bràulio Amaro, Aperol, Lemon	15

## BEER & CIDER

Bell's (MI) Two Hearted Ale   American IPA   7.0%	7
Coast (SC) HopArt IPA   American IPA   7.7%	7
Duvel (BEL) Belgian Golden Ale   8.5%	8
Edmund's Oast Brewing Co. (SC) Something Cold   Blonde Ale   5.0% (16oz)	7
Frothy Beard (SC) Tides   Irish Red Ale   6.2%	7
Holy City (SC) Eliza's Plum Pudding Porter   American Porter   6.8%	7
Left Hand (CO) Nitro Milk Stout   American Stout   6.0%	7
Munkle (SC) Brugge City Brune   Belgian Brown Ale   6.2%	7
Tilquin Gueuze (BEL) à l'ancienne   Sour Lambic Ale   6.4%	19
Westbrook (SC) White Thai   Belgian Witbier   5.0%	7
Wölffer (NY) No. 139 Rosé Cider   Dry Rosé Cider   6.9%	7
N/A Wölffer Estate Petite Rosé Sparkling, Alcohol-Free "Wine"	10
N/A Ben's Friends Ginger Beer, Jalapeño, Lime	6

Full Wine List available upon request or via QR code