



**Thanksgiving 2018**  
**Thursday, Nov. 22 | 10am-4pm**

**Gather around our table!**  
**Family-style buffet will be served.**  
**For Reservations: 704-556-7730**

**Assorted Sushi & Shellfish Bar**

**Raw Oysters**  
**Jumbo Shrimp**  
**Mussels**  
**Clams**

**Salads**

**Butter lettuce**  
**Caesar Salad**  
**Grapefruit, Fennel**  
**Seasonal Fruit Platters**  
**Potato Salad**

**Carving Station**

**Wood Oven Roasted Organic Turkey Breast**  
**Sausage Herb stuffing, cranberry relish and gravy**

**Cedar Plank Roasted Salmon**  
**Teriyaki Glaze**

**Confit Pork Shank**  
**Spiced Apples**

**Roasted Prime Rib of Beef**  
**Creamy horseradish sauce**

**“CFT”**

**Charlotte Fried Turkey**  
**Thai chili hot sauce**

**All American Side Dishes**

Potato puree  
Sweet Potato Casserole  
Mac and Cheese  
Roasted Brussels Sprouts  
Broccoli Casserole  
Apple-Sausage Stuffing  
Braised Southern Greens  
Green Bean Casserole  
Country Ham & Leek Quiche  
Bacon  
Sausage Links

**Desserts**

Pumpkin Pie  
Apple Profiterole  
Chocolate Decadence Cake  
Upside Down Pineapple Cake  
Fried Southern Bourbon Pecan Pie  
Assorted Cookies  
and much more

*~\*Some items may change due to our 'Farm to Table' menus. \*~*

**\$42.95 per person**  
**\$14.95 children 12 and under**

**For Reservations 704-556-7730**