



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Thanksgiving Day

11:30AM-9:00PM

APPETIZERS

BUTTERNUT SQUASH & APPLE BISQUE

crème fraîche, fried sage leaves, pepitas

GF | NF | V

12

SKILLET GNOCCHI MAC & CHEESE

quattro formaggi, herb breadcrumb

NF | V

16

MAPLE WALNUT SALAD

walnut granola, goat cheese

maple balsamic vinaigrette, verjus apples & pears

NF | V

15

ENTRÉES

BRAISED SAVOY CABBAGE

romesco, cider gastrique, grapes

parsnip, pickled shallot, hazelnut

DF | GF | VG

24

AUTUMN RISOTTO

hen of the woods, crispy sage

cider gastrique, parmesan

GF | NF | V

24

DAILY FISH

butternut squash risotto

sage pesto, pickled apple

GF | NF

47

OVEN ROASTED TURKEY

mashed fingerling potato

lowcountry stuffing, green bean casserole

cranberry sauce, giblet gravy

NF

38

PRIME NEW YORK STRIP

pomme purée, roasted carrots

blackberry demi glace

GF | NF

52

SIDES

broccolini

GF | V

9

roasted delicata squash

GF | V

9

house salad

GF | NF | VG

8

truffle fries

NF | V

10

shoestring fries

DF | NF | V

8

DESSERT

SORBET

mango, raspberry

DF | NF | VG

9

STICKY TOFFEE PUDDING

butterscotch, walnut gelato

candied walnuts

V

12

APPLE CIDER DOUGHNUT

housemade vanilla gelato, caramel sauce

apple chips, candied pecans

V

12

DF dairy free GF gluten free NF nut free V vegetarian VG vegan

Justin Price, Chef de Cuisine

Addie Mergler, Pastry Chef

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions. Please advise your server if interested.