

HAPPY THANKSGIVING!

SOUPS & SALADS

Creamy Mushroom & Truffle Bisque w/ Crispy Shitakes \$12

Heirloom Pumpkin Bisque with Butter Poached Lobster \$15

Bibb & Blue Cheese w/ Candied Walnuts, Radish, Carrot, Cucumbers & Crumbled Blue Cheese \$13

Caesar w/ Fennel, Grana, Sunflower Seeds, White Anchovies & Garlic-Parmesan Croutons \$12

Gem Lettuce & Hearts of Palm w/ Avocado, Egg, Endive, Fennel, Mustard Croutons
& Tarragon Vinaigrette \$14

APPETIZERS

TRADITIONAL HOLIDAY "RELISH TRAY" for 2 people \$19

*Jumbo Shrimp Cocktail w/ Cocktail Sauce * Bacon & Parmesan Wrapped Butter Crackers with Herb Dipping Sauce
Crispy Cheese Coins w/ Pimento Cheese Spread * Tracy's Deviled Eggs topped with Fresh Dill & Bacon Crumbles
An assortment of GPB Pickled Vegetables*

Cornbread & Maple Butter \$12

GPB's Famous Buffalo Pork Ribs with Blue Cheese and Shaved Organic Celery \$14

Smoked Salmon Crostini w/ Horseradish Cream & Garlic Bread (can add bacon crumble) \$15

Mushroom Raviolini w/ Shrimp, Sweet Garlic, Potatoes, Broccoli, Saint Andrea Cheese & Mushroom Broth \$17

Crispy Quinoa & Goat's Cheese Cake with Roasted Yellow & Purple Beets, Pistachio, Feta Cheese, Almond
Duhka, Feta Yogurt Sauce and Extra Virgin Olive Oil \$14

Fried Chicken Biscuit "Slider" with Honey & Hot Sauce \$8

Chesapeake Mac and Cheese w/ Jumbo Lump Crabmeat & Old Bay Breadcrumbs \$17

Tracy's Deviled Eggs w/ Fresh Dill and Bacon Crumbles (GF/DF) \$10

Warm Lobster & Hearts of Palm Gratin Dip w/ Grilled Country Bread \$18

Potato Gnocchi with Crispy Pork Belly, Sweet Potatoes, Cauliflower Emulsion, Mushrooms,
Saint Andre Cheese & Smoked Pork Jus \$19

MAINS

THANKSGIVING DINNER \$32

Orange & Thyme Infused Organic Turkey Breast

Creamy Mashed Potatoes, Cornbread-Sausage-Pecan Stuffing, Green Beans w/ Shallots, Fresh Cranberry Sauce and Turkey Gravy

Pepper & Fennel Crusted Tuna \$33

Yellowfin Tuna, Faro & Black Lentil "Risotto", Roasted Heirloom Carrots, Artichokes & Harissa-Carrot Emulsion

Pepita Crusted Salmon \$36

Ragu of Jumbo Lump Crab Meat, Shrimp, Sweet Potatoes, Tomatoes, Chilies and Lime served with a Black bean Cake

Center-Cut Duroc Pork Chop \$34

*Grilled, Bone-In Pork Chop, Cornbread & Cheddar Savory bread Pudding, Creamy Potato Puree,
Chickpeas, Chorizo Sausage, Sweet Potatoes, and a Mustard Infused Pork Jus*

Steak Frites \$40

14 Ounce T-Bone Steak, Garlic Wilted Spinach, Hand-cut, Parmesan Truffle Fries, Steak Butter and Bearnaise Sauce

Crispy Pork Schnitzel \$32

*Gruyere Cheese Stuffed Pork Tenderloin, Buttermilk Spaetzle, Scarlet Runner Beans, Butternut Squash,
Savoy Cabbage, Savory and Smoked Pork Jus*

Diver Sea Scallops \$38

Yellowfin Tuna, Farro & Black Lentil "Risotto", Roasted Heirloom Carrots, Artichokes & Harissa-Carrot Emulsion

USDA PRIME STEAK DINNER FOR TWO \$89

*Center-cut, Cast-Iron Seared, 18ounce Ribeye w/ Whipped Potatoes, Crispy Brussel Sprouts w/ Bacon, Roasted Mushrooms, Steak Butter
and Bearnaise Sauce*

SIDES

Creamy Mashed Potatoes \$10

Roasted Cauliflower w/ Pomegranate Seeds & House Feta- Yogurt Sauce \$8

Butternut Squash Purée w/ Brown Butter and Toasted Pepita Seeds \$9

Sauteed Brussel Sprouts w/ Crispy Bacon & Roasted Mushrooms \$10

Biscuit's w/ Honey & Butter \$4

Crispy Brussel Sprouts \$8