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## STARTERS

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### PEAR, POMEGRANATE & ARUGULA SALAD 16

rosemary scented peanuts, buttermilk blue cheese,  
honeycomb yogurt dressing

### CHARLESTON SHE CRAB SOUP 16

pimento cheese straws

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## MAINS

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### HERB ROASTED YARDBIRD TURKEY DINNER 36

mash, green bean casserole,  
cranberry compote, giblet gravy

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## SHARES

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### LOBSTER MAC & CHEESE MP

whole lobster, five artisanal cheeses

### MELTED LEEK POTATO GRATIN 24

thyme, parmesan

### CRISPY BRUSSEL SPROUTS 10

spiced honey

### BISCUIT STUFFING 10

sage, celery, leeks

### GREEN BEAN CASSEROLE 10

crispy shallots, roasted garlic

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## DESSERTS

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### SPICED PUMPKIN PIE 15

honey whipped cream, salted bourbon caramel, and  
gingersnap crumble

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## WINES BY THE BOTTLE

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Ferrari Brut Rosé Sparkling Wine, Italy | 60

Taittinger Brut Champagne, France | 85

Trimbach Pinot Gris, Alsace, France | 60

Marcel Lapierre Morgon, Beaujolais, France | 85

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