

REVIVAL

A MODERN SOUTHERN EATERY

PLEASE JOIN US FOR OUR

LOWCOUNTRY THANKSGIVING

THURSDAY, NOVEMBER 22ND

CHILLED SELECTIONS

**PAT CONROY'S
PICKLED SHRIMP**

**SUNBURST CAVIAR
DEVILED EGGS**

BABY ICEBERG WEDGES
Clemson Blue Cheese

**SMOKED FISH
DISPLAY**
Salmon, Sturgeon, Trout

**CURED MEATS
DISPLAY**
Pate, Rilletes, Deviled Ham

**DISPLAY OF
SIGNATURE CRUDITES**
Green Goddess Dressing

**HEARTS OF
PALMETTO**

ENTREÉS

**DUO ROASTED & FRIED
HERITAGE TURKEY**
Madeira Gravy

**CURRENT GLAZED
SALMON**
Wild Rice & Lentil Pilaf

**BRAISED PETITE
PORK OSSO BUCCO**
Pumpkin Sage Spaetzle

**CARVED PRIME
RIB OF BEEF**
Natural Jus

SIDES

**WILLIAM DEAS'
SHE CRAB SOUP**

**LOWCOUNTRY
OYSTER PIE**

**CRÈME FRAICHE MASHED
POTATOES**

**JIMMY RED
CORNBREAD DRESSING**

**TWICE BAKED
SWEET POTATOES**

**GREEN BEANS
GRATIN**

**BEER BRAISED
COLLARD GREENS**

CRANBERRY JELLY

STUFFING

**PARKER HOUSE
ROLLS**

**CHEDDAR DROP
BISCUITS**

**CANE SUGAR -
BENNE SEED BUTTER**

SWEETS

DUTCH FORK HEIRLOOM PUMPKIN PIE

CHOCOLATE - CHESTNUT PARFAIT

LEMON - BUTTERMILK CHESS PIE

SWEET POTATO CRÈME BRULEE

ASSORTED PETITES FOURS

CALL 843.414.2335 FOR RESERVATIONS

\$75 PER PERSON | ACCEPTING RESERVATIONS FROM 1PM - 7:30PM