

Thanksgiving Menu



Prix Fixe Thanksgiving Dinner \$35

* kids under 12 \$15

first course

choice of

Table 13's Famous Tomato Soup
with grilled cheese crostini

Granny Smith Salad ^{GF}

spring mix, fresh granny smith apples, candied pecans, grape tomatoes,
danish bleu cheese crumbles, balsamic vinaigrette

second course

Traditional Roasted Turkey Breast ^{GF}

Cornbread Dressing

Roasted Garlic Mashed Potatoes with Turkey Gravy

Green Beans Amandine ^{GF}

House Made Cranberry Sauce ^{GF}

à la carte appetizers

Texas Twinkies ^{GF} | 13 |

bacon wrapped jalapeno, lightly breaded and stuffed with pimiento cheese and smoked brisket *served with come back sauce*

Texas Jalapeño Pimiento Cheese | 13 |

spiced butter crackers, pickled red onions

Southern Deviled Eggs ^{GF} | 12 |

sweet pickle relish, paprika, bacon, capers, pickled red onions

à la carte entrées

Filet Mignon | 36 |

6oz, maître d' butter, *served with roasted garlic mashed potatoes with beef gravy*

au poivre style | 5 |

danish bleu cheese crusted | 5 |

Salmon Meuniere ^{GF} | 28 |

fresh atlantic salmon, pan seared with brown butter *served with smoked gouda grits*

Lemon Caper Chicken ^{GF} | 26 |

choice of grilled or lightly breaded, finished with lemon caper beurre blanc *served with smoked gouda grits*

à la carte sides

smoked gouda grits ^{GF} | 7 | brussels sprouts ^{GF} | 9 |

sautéed mushrooms ^{GF} | 9 |

à la carte dessert

Bourbon Pecan Pie | 10 |

Chocolate Espresso Cake ^{GF} | 10 |

\$5 charge for split entrées | GF = gluten free options | a gratuity of 20% will be added to parties of 6 or more