

# REVIVAL

A MODERN SOUTHERN EATERY

PLEASE JOIN US FOR OUR

## LOWCOUNTRY THANKSGIVING

THURSDAY, NOVEMBER 22<sup>ND</sup>

### 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 + TAX & GRATUITY

ACCEPTING RESERVATIONS FROM 1PM - 7:30PM