

THE BOATHOUSE

2024 THANKSGIVING BUFFET ADULTS \$52 / 6-12 \$19 / UNDER 6 FREE

WHOLE ROASTED TURKEY

homestyle gravy, cranberry-orange chutney

ATLANTIC SALMON (GF)

sauteed wild mushrooms & leeks, smoked gouda cream

SHRIMP & GRITS (GF)

surry sausage, tomatoes, byrd mill cheddar grits

APPLE & SAGE STUFFING

brioche, caramelized onion, celery

CIDER BRAISED COLLARD GREENS (GF/VG)

smoked peppers, vidalia onions

WHIPPED POTATOES (GF/V)

yukon gold potatoes, butter, chive

SWEET POTATO CASSEROLE (GF)

marshmallow brulee

GREEN BEAN CASSEROLE

haricots verts, cream of mushroom, crispy
onion straws

BRUSSELS SPROUTS (GF/V)

roasted garlic and red peppers, balsamic
reduction

FARMERS MARKET SALAD (GF/V)

mixed greens, cherry tomato, cucumber,
carrot, croutons, ranch dressing

BABY SPINACH & BEET SALAD (GF/V)

goat cheese, pomegranate, lemon
vinaigrette

ASSORTED BAKERY ROLLS (V)

honey whipped butter

PUMPKIN PIE (V)

BOURBON PECAN TARTS (V)

CHOCOLATE MOUSSE (GF/V)

APPLE CRISP (GF/V)

GF = gluten-free

V = vegetarian

VG = vegan

An 18% service fee will be applied to parties of 9 or more.

For more information, please visit theboathouse.com.