



THE BOATHOUSE

2026 THANKSGIVING BUFFET ADULTS \$74 / 6-12 \$29 / UNDER 6 FREE

WHOLE ROASTED TURKEY

homestyle gravy, cranberry-orange chutney

BURGUNDY BRAISED BEEF

roasted carrots, red wine demi glace

ATLANTIC SALMON (gf)

crispy mushrooms and capers, tomato basil butter sauce

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/vg)

roasted garlic and red peppers,
balsamic reduction

FARMERS MARKET SALAD (gf/v)

mixed greens, cherry tomato, cucumber,
carrot, 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

A 20% service fee will be applied to parties of 9 or more.
For more information, please visit theboathouse.com.

