

Thanksgiving

DINNER MENU

TABLESHARES

Our Bread Service — 13 -v

sorghum Butter, Patrick's salt

Oysters Rock a Fella — 25

pastis sauteed spinach, crispy pork jowl, Thomasville tomme béchamel, fried bread crumb

French Onion Deviled Eggs — 14 -vs, gs

caramelized onion, Duke's mayo, gruyere-shallot crisp, Shagbark chives

Rotie's Rustic Barn Board — 27 -gs

artisanal meats and cheeses, cold pickles, seasonal jam, caramelized onion deviled eggs, white bean-brown butter crackers

Rosemary Beignets 17 -vs

butternut squash-citrus agrodolce, herbed ricotta

THE SOUP & SALADS

Candy Roaster Squash Bisque — 13 -vs, gs

Pita House labneh, pumpkin spiced pepita, fried pineapple sage

First Harvest Spinach Salad — 16 -v, gf, ds

plumped raisins, candied walnut, red onion, goat's milk feta, red grape vinaigrette

Winter Rainbow Vegetables — 17 -v, gf, ds

beet, carrot, radish, squash, frisée, valencia orange, whipped ricotta, pistachio, Henry's honey

THE ROTISSERIE

Heritage Turkey 38

carved breast, crispy confit leg pave, lemon smashed potatoes, giblet cornbread dressing, turkey neck gravy, long bean almondine, cranberry-citrus agrodolce

Slow Turned Beef Sirloin Cap 44 -gs

horseradish & gold potato gratin, roast fall mushrooms, bordeaux jus, Pita House chive yogurt

Sazon Spiced Pork Roast 33 -gs

roasted baby sweet potatoes, crispy brussels sprouts, pork scratchin' pecans, granny apple ravigote

Poule de Fête 32 -gs, ds

Rotie's signature ½ chicken, lemon smashed potatoes, grilled broccoli rabe, Vidalia jus

Bayou Shrimp & Grits 36 -gf

domestic shrimp, andouille sausage, aji dulce, green onion, heirloom grits, buttery shellfish broth -gf

Blistered Butternut Squash 26 -v, gf, df

Carolina rice pilaf, popped sorghum seed, hot honey

THE SWEET TREATS 13

Honey Crisp Apple Tart Tatin -v

Tahitian vanilla bean whip, hazelnut brittle

Basque Pumpkin Cheesecake -v, gf

cranberry-pomelo cottage jam, pumpkin spiced pepita

Dark Chocolate Panna Cotta -gf

muscadine molasses drip, benne praline

Whiskey Pecan Pie -v, ds

apple ice cream, alligator pepper caramel

Via Corso Brulee -v, gf

brown sugar crust, last season berry put-up

THE ACUTTARUMENTS 12

Lemon Smashed Potatoes -v, gf, df

good olive oil, green salt

Giblet Cornbread Dressing

turkey neck gravy, pineapple sage

Roasted Long Beans -v, gf, ds

fried almond, brown butter

Crispy Brussels Sprouts -v, gs, df

muscadine molasses, benne

Horseradish-Gold Potato Gratin -v, gs

bruleed gouda, crispy shallot

Carolina Rice Pilaf -v, gf, df

fall mushroom, pickled hot pepper

Roasted Baby Sweet Potatoes v, gf, df

maple glaze



Menu Subject to Change- Thank you for Supporting Local Restaurants!