



Thanksgiving Brunch

November 23, 2017

11:30AM - 4:00PM

\$89 Adults

\$45 Children 5-10

Children under 5 complimentary

Pastries

Assorted cake pops
Pumpkin tartlets
Pecan and apple pie tartlets
Assorted macaroons
Mini pumpkin swiss rolls
Caramel walnut cheesecakes
Spiced cake
Sweet potato shooters
Salted maple panna cotta
Caramel popcorn

Ham Bar Artisanal Ham, Charcuterie, and Cheese Selections

Chef's regional cheese, cured and smoked artisan meats and hams
Pickled vegetables, dried fruit, honeycomb, crackers and toast

Seafood and Sushi Selections

East coast oysters
Shrimp with cocktail sauce
Assorted maki rolls and nigiri

Soups and Salads

Winter squash bisque
Roast beet salad
Black eyed pea salad
Baby spinach salad
Baby wedge salad

Kid's Corner

Mini mac and cheese
Steamed broccoli
PB and J sliders
Chicken tenders
Tater tots

Traditional Thanksgiving Offerings and Carving Stations

Peppercorn crusted prime ribeye
Herb roasted turkey
Lemon confit marinated salmon
Colorful cauliflower florets
Roast Brussels sprouts
Southern style cornbread dressing

Traditional Sides

Aged cheddar mac & cheese
Apple walnut cornbread dressing
Sorghum glazed yams
Brown butter smashed potatoes
Braised collard greens
Roasted winter squash, sage parmesan
Green bean casserole, fried fennel straws

Breakfast Corner

Breakfast breads, danish and mini muffins
Sliced fruit
Mini yogurt parfaits
Irish oats
Logan Mills Turnpike grits
Scrambled eggs
Smoked bacon and chicken sausage
Herb roasted potatoes
Brisket hash
Made to order omlettes
Waffles and biscuit bar

Dessert Station

Caramel apple dipping station

**For reservations please call 404-946-9070
or visit southernart.com/holidays**



SOUTHERN ART

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

