



Hilton Garden Inn

Join Us for Thanksgiving

NOV.

28

11:00-4:00

The Carvery

Roasted Turkey Breast with Pan Gravy & Cornbread Dressing
Baker's Farm Smoked Ham with Local Cider Glaze & Chutney

From the Sea

Poached & Chilled, Gulf Shrimp with House-made Cocktail Sauce
Baked Local Blue Catfish with Citrus Beurre Blanc & Fresh Herbs
Baked Mustard Crusted Salmon
North Carolina Blue Crab Bisque

From the Farm

Green Bean Casserole
Roasted Sweet Potatoes with Brown Sugar Pecans
Local Brisket with Wild Mushrooms in a James Charles Red Wine Reduction
Roasted Garlic Red Bliss Smashed Potatoes
Local Brussels-Sprouts with Bacon & onions

From the Garden

Local mixed greens with your choice of:
Heirloom Cherry Tomatoes, English Cucumbers, Rainbow Carrots, Roasted Beets, Roasted Butternut Squash
Broccoli, Red Onions, Cauliflower Florets, Local Cheese, & House-made Dressings
Butternut squash bisque

Chef's Fall Sweets

Apple, Pecan, & Pumpkin Pies with Fresh Whipped Cream
Triple Chocolate Cake
Assorted Fresh Baked Cookies
Trickling Springs Pumpkin Ice Cream

For the Little Pilgrims

Country style Chicken Tenders, French Fries, Mac 'n' Cheese, and Fruit Salad

Adults - \$39 Children 12 & Under - \$15 3 & Under Free



For Reservations, call (540) 722-8881