

HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE

CHEF JAMES BOYCE

C O M M E R C E
K I T C H E N

Thanksgiving

Cocktails

RING AROUND THE ROSÉ
*tito's, fresh lemon & grapefruit, apple syrup,
brut rose wine*
\$11.00

BASIC BEE
*bombay gin, hibiscus tea, honey,
fresh lemon*
\$11.00

FRANKLIN STREET SOUR
*hennessey vs cognac, amaretto,
fresh lime, lemon syrup*
\$15.00

JACK RABBIT
*old forester, lemon syrup,
blueberry & mint shrub*
\$12.00

CHERRY BLOSSOM
*reyka vodka, luxardo maraschino,
st. germain, fresh lemon, rose syrup*
\$14.00

RYE SO SERIOUS?
*basil hayden dark rye, aperol,
lavender syrup, white peach pureé*
\$14

Wine by the Glass

PROSECCO Maschio, Italy \$9

PINOT GRIGIO Barone Fini, Italy \$8

SAUVIGNON BLANC The Crossings, New Zealand \$10

CHARDONNAY Diona, Monterey, CA \$10

PINOT NOIR Z. Alexander Brown, California \$12

PINOT NOIR Argyle, Willamette Valley, OR \$14

MALBEC Gougenheim Reserve, Argentina \$9

ZINFANDEL Cline Cellars, Central Coast, CA \$11

CABERNET SAUVIGNON

Robert Hall, Paso Robles, CA \$12

BORDEAUX BLEND

Chateau Haut Colombier, Bordeaux, France \$13

STARTER

ROASTED BUTTERNUT SQUASH SOUP

FRIED GREEN TOMATOES & PIMENTO CHEESE

AUTUMN GREENS SALAD

shaved granny smith apple, goat cheese, toasted pecans, ginger vinaigrette

ENTRÉE

SLOW ROASTED TURKEY

*traditional stuffing, mashed potatoes, green bean casserole,
pan gravy, cranberry sauce*

HOT HONEY CENTER CUT PORK CHOP

herb stuffing, mashed potatoes, green bean casserole

HERB CRUSTED 12OZ PRIME RIB

*bacon mac 'n cheese, green beans, au jus, horseradish cream sauce
(+\$10 supplement)*

DESSERT

PUMPKIN CHEESECAKE

graham cracker crust, toasted pecans

BOURBON PECAN PIE & ICE CREAM

bourbon caramel sauce

Happy Thanksgiving!

\$60 PER PERSON

(EXCLUDING BEVERAGE, TAX AND GRATUITY)

