

COLA'S THANKSGIVING DAY MENU

APPETIZERS

BUTTERNUT SQUASH BISQUE cup...\$4 bowl...\$6

PULLED PORK BBQ EGGROLLS mustard BBQ sauce, Cola slaw...\$11

CRISPY CALAMARI buttermilk battered, apricot shallot sauce...\$16

BRIE & RASPBERRY FONDUE served with French baguette ... \$15

PIMENTO CHEESE BOARD grilled ciabatta bread, pickled vegetables, tomato jam ... \$14

SALADS

COLA'S SALAD iceberg, tomatoes, cucumbers, red onions, radishes, carrots, chickpeas, blue cheese vinaigrette...\$9

CHOPPED SALAD mixed lettuces, cucumbers, blue cheese, hearts of palm, bacon, grape tomatoes, red onions, red wine vinaigrette ... \$11

POACHED PEAR arugula, spiced walnuts, blue cheese fritter, port wine pear vinaigrette...\$13

ROASTED BEET arugula, goat cheese, spiced candied walnuts, orange vinaigrette...\$11

ENTREES

TRADITIONAL TURKEY DINNER giblet gravy, apple-sausage-walnut cornbread dressing, whipped sweet potatoes, mashed potatoes, vegetables and cranberry sauce...\$26

CHICKEN MILANESE parmesan crusted chicken, garlic beurre blanc with linguine and vegetables...\$19

CRISPY FLOUNDER flash fried, diamond scored, apricot shallot sauce, fries...\$MARKET

***BLACKENED MAHI AND SHRIMP** roasted garlic buerre blanc, creamy polenta, sauteed vegetables ... \$35

BBQ GLAZED SALMON pear chutney, grits, garlic spinach...\$26

***FRIED PORK CHOP** granny smith apple gravy, Cola collard greens, mac and cheese ... \$28

8oz FILET MIGNON OF BEEF au poivre, roasted golden potatoes, onion rings, asparagus...\$42

DESSERTS

APPLE PIE cinnamon, granny smith apples, caramel sauce...\$8
with vanilla ice cream...\$9

PECAN PIE whipped cream, chocolate sauce...\$8

PUMPKIN PIE whipped cream...\$8

ALMOND BASKET vanilla ice cream, berry sauce, seasonal berries, whipped cream...\$9