

Thanksgiving 2021



~SOUP & SALAD~

Clam Chowder 12.

GF Butternut Squash Bisque, *maple crème fraiche* 10.

GF Mixed Green Salad, *miso vinaigrette* 8.

GF Roasted Beet & Apple Salad, *goat cheese, arugula, honey truffle vinaigrette* 12.

GF Roasted Butternut Squash Salad, *pomegranite, spinach, candied walnuts* 12.

~STARTERS~

Butternut Squash & Apple Bruschetta, *goat cheese mousse, fig balsamic* 14.

Fried Sweet Potato Wedges, *cranberry aioli* 11.

Turkey Meatballs, *feta, turkey jus* 14.

GF Shrimp Cocktail 4.25 / per piece

~ENTREES~

Roasted Griggstown Farm Turkey, *chestnut stuffing, mashed potato, green bean casserole, cranberry sauce, turkey gravy* 30.

** GF Seared Faroe Island Salmon, *green bean almondine, apple chutney* 31.

** GF Grass Fed Filet Mignon, *smashed potatoes, roasted carrots, fig jus* 38.

Pumpkin Ravioli, *fried sage, apple brown butter, ricotta salata* 28.

GF Crispy Duck, *sweet potato hash, blackberry gastrique* 34.

Potato Baked Cod, *parsnip mash, roasted carrots, cranberry sauce* 30.

Stuffed Acorn Squash, *quinoa, arugula, feta & pomegranate, acorn squash coulis* 25.

~DESSERTS ~

Apple Crisp, *Oat Spiced Ginger Caramel*

Pumpkin Crème Brulee, *Candied Walnuts, Biscotti*

Pecan Pie, *Maple Crème Fraiche*

~Children's Menu ~

Turkey, chestnut stuffing, mashed potatoes, green bean casserole, cranberry, turkey gravy 18.

Chicken Fingers 10.

Pasta with Sauce or Butter 5.

**Consuming raw or undercooked foods may increase the risk of foodborne illnesses

GF Indicates Gluten-Free Item