WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

THREE COURSE THANKSGIVING DINNER

$72

STARTERS

BUTTERNUT SQUASH SOUP
ginger-apple crème fraîche, spiced pepitas

KALE + QUINOA SALAD
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

RICOTTA GNOCCHI truffle cream

TUNA TARTARE
roasted garlic aioli, dijon, grilled ciabatta

BUBBATA
slow roasted tomatoes, toasted almond pesto, basil, garlic ciabatta

HONEYCRISP APPLE + GOAT CHEESE SALAD
golden beets, fennel, toasted pecans, apple cider vinaigrette

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY POT PIE
braised turkey thighs, mushrooms, potatoes, celery root, cheddar biscuit top

BRAISED TURKEY DRUMSTICK
jalapeño cheddar grits, pickled cranberries, turkey jus

ROASTED TURKEY BREAST
garlic smashed potatoes, baby spinach, sage white pepper gravy

SALMON
hen of the woods mushrooms, savory cabbage, grilled scallion, truffle-miso broth

RED WINE BRAISED SHORT RIB
fingerling sweet potatoes, braised red cabbage, melted leeks

BUTTERNUT SQUASH SPAGHETTI
wild mushrooms, sage, brown butter

DESSERTS

DARK CHOCOLATE LAYER CAKE
chocolate tahini mousse, concord grape jam, whipped vanilla cream, caramel popcorn

STICKY TOFFEE PUDDING
medjool dates, caramel, vanilla ice cream

APPLE PIE IN A JAR
caramelized honeycrisp apples, graham cracker cookie crust, bourbon ice cream

FIXINGS FOR THE TABLE

all included

APPLE BRIOCH STUFFING
CRISPY BRUSSELS SPROUTS
MAC + CHEESE
CRANBERRY ORANGE JAM

SNACKS

POTATO CHIPS 12
blue cheese fondue

SPICY SALMON TARTARE 16
crispy rice, avocado, sriracha, nori

SHISHITO PEPPERS 11
sea salt

HUMMUS 11
spiced crackers with sliced vegetables

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.￼