

THANKSGIVING DINNER

\$ 85 per person

FIRE STARTERS

Blue Cheese Potato Chips	11
Deviled Local Farm Eggs <i>Bacon, Dill, Phyllo Nest</i>	15
Crispy Five Spice Calamari <i>Sweet Chili Vinaigrette</i>	25

FIRST COURSE

Roasted Pumpkin & Sweet Potato Soup
Turkey & Cranberry Flatbread <i>Boursin Cheese, Sliced Turkey, Cranberry Sauce, Mozzarella Cheese</i>
The Wedge <i>Heirloom Tomato, Bacon, Blue Cheese, Onion Ring</i>
Autumn Mixed Greens <i>Diced Pears, Red Onions, Pecans, Cranberries, Pumpkin Vinaigrette</i>

CAST IRON SIDES 10

Aged Gouda Mac & Cheese
Mashed Sweet Potato
Brussels Sprouts
Autumn Squash

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.



SECOND COURSE

Smoked Turkey Roulade <i>Turkey Gravy</i>
Braised Short Rib <i>Red Wine Butter</i>
Slow Smoked Baby Back Ribs <i>Ancho BBQ</i>
Pan Seared Trout <i>Caper Lemon Butter</i>
Grilled Berkshire Pork Tenderloin <i>Texas Peach BBQ</i>
Smoked Turkey Leg <i>Cranberry Butter</i>

FIXIN'S FOR THE TABLE

Cornbread Muffins
Green Bean Casserole
Garlic Mashed Potatoes
Classic Holiday Stuffing

THIRD COURSE

Trio of Desserts:

Pumpkin Cheesecake <i>Whipped Cream</i>
Pecan Pie <i>Caramel Sauce</i>
Bread Pudding <i>Henry's Vanilla Ice Cream</i>

Justin Creel, Chef