



THANKSGIVING DAY MENU

THURSDAY NOVEMBER 24, 2016

2 COURSES FOR \$29 -or- 3 COURSES FOR \$39

Guests Choose One Option From Each Course
NO SUBSTITUTIONS & ONLY SIDES (*on back*) AVAILABLE A LA CARTE



1ST COURSE

BUTTERNUT SQUASH BISQUE
Cinnamon Crème Fraiche, Apple Crisp

BABY KALE SALAD
Maple Balsamic Vinaigrette, Goat Cheese,
Orange Segments, Dried Cranberries

DUCK FAT FRY BUCKET
Roasted Garlic Aioli,
Truffle Sea Salt

POUTINE
Duck Fat Fries, Duck Confit,
Gruyere Cheese, Duck Gravy

ROASTED BRUSSEL SPROUTS
Virginia Country Ham, Apple Butter,
Manchego Cheese

THANKSGIVING EGG ROLL
Smoked Turkey, Stuffing,
Mashed Potatoes, Turkey Gravy,
Cranberry Dipping Sauce



2ND COURSE

TRADITIONAL ROAST TURKEY
Mashed Potatoes, Cornbread Stuffing,
Green Beans with Herb Butter,
Cranberry Compote, Sage Gravy

PANCETTA WRAPPED PORK TENDERLOIN
Mashed Sweet Potatoes with Candied Pecans,
Braised Kale, Fig Balsamic Gastrique

BONE IN BRAISED BEEF SHORT RIBS
Whiskey Glazed Rainbow Carrots, Gorgonzola
Mashed Potatoes, Parsnip Crisps, Apple Cider
Apple Cider Gravy

SWEET POTATO GNOCCHI
Duck Confit, Hen of the Woods Mushrooms,
Butternut Squash Puree,
Kale, Mary's Farm Fresh Egg, Parmesan

"MUSHROOM & SWISS" SNAKE RIVER FARMS
WAGYU BURGER
Gruyere Cheese, Caramelized Onions,
Roasted Mushrooms, House Pickles, Lettuce,
Tomato, Aioli, Smoked Paprika Fries

3RD COURSE

CARAMEL APPLE BREAD PUDDING

Bourbon Apple Cider Glaze, Vanilla Ice Cream,
Crème Anglaise

CHOCOLATE PRALINE CAKE

Pecan Crusted Chocolate Cake, Whipped
Cream, Covered in Dark Chocolate

MARY'S OLD FASHIONED PUMPKIN PIE

Freshly Whipped Cream with Pecan Praline
Topping

HOT CHOCOLATE CHEESECAKE

Vanilla Bean Cheesecake, Flourless Chocolate
Brownie, House made Hot Chocolate,
Marshmallow, Whipped Cream



A LA CARTE SIDES

SKINNY DIPPER OYSTERS ON THE HALF SHELL 14

MASHED POTATOES WITH SAGE GRAVY 5

MASHED SWEET POTATOES WITH CANDIED PECANS 5

RAINBOW CARROTS WITH WHISKEY HONEY 4

MARYLAND OYSTER STUFFING 7

GREEN BEAN AND WILD MUSHROOM CASSAROLE 7



THANKSGIVING DRINK SPECIALS

SPICED AND SPIKED CIDER

Jack Daniels Whiskey, Local Apple Cider, Lemon Juice, Brown Sugar, Autumn Spices 12

SMOKING BISHOP MULLED WINE

Warmed Red Wine, Orange Zest, Honey, Brandy, Ginger Root 12

VOLSTEAD ACT

Corsair Pumpkin Moonshine, Van Gogh Vanilla Vodka, Orange Liqueur, Orange Juice,
Apple Juice, Cinnamon and Maple Syrup 14