



THANKSGIVING

AROUND THE FARMERS TABLE

43.99 per person

20 for children 12 & under

BREADS & SPREADS v

our freshly baked breads served with house jam, sweet potato butter, whipped honey butter, pickled garden vegetables

FIRST COURSE

choose one

Butternut Squash Soup v GF

cranberry crème fraîche, chili lime pumpkin seeds

Farmers Salad* v GF

mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

DESSERT

choose one

Apple Pie v

Pumpkin Pie v

Apple Cranberry Pie v

Key Lime Pie v

Pecan Pie v

Coconut Cream Pie v

Chocolate Cream Pie v

Banana Cream Pie v

Pumpkin Spice

Cheesecake v

Salted Caramel Cheesecake v

Apple Cider Sorbet v GF

MAIN COURSE

choose one

Roasted Turkey GF

Jaindl Farms, PA
black pepper sage gravy

Beyla Honey-Glazed Baked Spiral Ham GF

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib* GF

+8 per person
horseradish cream, au jus

Pan-Seared Whitefish GF

lemon butter

Maple-Apricot Glazed Salmon* GF

Veggie Loaf v GF

mushroom gravy

ACCOMPANIED BY

mashed potatoes, cranberry relish, sweet potatoes with pecan fig butter, french-cut herb-butter green beans, roasted vegetables, cornbread stuffing

LEFTOVER KIT FOR HOME 75

Country White Loaf v

Roasted Turkey Breast GF*

Jaindl Farms, PA

Cornbread Stuffing v

Mashed Potatoes v GF

Cranberry Relish v GF

Black Pepper Sage Gravy GF

BBQ Mustard

Pickled Garden Vegetables v GF

Everyone loves leftovers. Serves up to 4 people.
Only available as an add-on.

ABOUT OUR TURKEY

We source our turkey from family-owned and operated Jaindl Farms in Pennsylvania. The Jaindl family has been sustainably farming for over 85 years, and for the last 50 years, providing their high-quality turkeys for the White House Thanksgiving.

V = VEGETARIAN • GF = GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

5% RESTAURANT RECOVERY CHARGE

While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.