

Happy Thanksgiving

entrée includes choice of soup or salad & dessert

lobster bisque

butternut squash soup: balsamic reduction/spiced crema

wedge

iceberg/smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing

fall salad

seasonal berries/goat cheese/cider-sage vinaigrette

shrimp cocktail with tangy cocktail sauce **add 7**

petite tasting board assorted imported meats and cheeses **add 7**

thanksgiving turkey 43

sliced turkey breast/italian sausage stuffing/maple cranberry sauce/green beans/mashed potatoes/gravy

candied pecan crusted salmon 49

fall vegetable & pancetta hash/wilted swiss chard/praline beurre blanc

crab cakes 51

pumpkin flan/charred poblano & veggie hash/creole remoulade

lamb porterhouse 57

broccolini/roasted yukon gold potatoes with taleggio & sage cream

6oz petite filet 58

whipped potatoes/fresh vegetable/cabernet demi glaze

add lobster tail 25

crispy half duck 62

candied butternut squash/sautéed swiss chard/pomegranate demi glaze - GF

Dessert Buffet



premium glass pours: 1/3 - 2/3 - bottle

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

11/22/33

dr loosen riesling

13/26/39

castelnuovo pinot grigio

11/22/33

sea pearl sauv. blanc

13/26/39

maison no. 9 rosé

15/30/45

terredirai prosecco

12/24/36

l'ecole no. 41 merlot

16/29/50

kenwood Cabernet

18/36/54

silver ghost cabernet

20/40/60

grand marchand cabernet

11/22/33

greetings pinot noir

15/30/45

argyle 'bloomhouse' pinot noir

16/32/48

perla terra barolo

22/44/66

craft beer 6

man of law ipa, so.pines brewing co.

duck hook blonde ale, so. pines brewing co.

sky blue kolsch, carolina brewery co.

death machine belgian tripel, hatchet brewing co.

new castle brown ale, lagunitas brewery co.

allagash white, allagash brewing co.

bragg'n rights session ipa, hatchet brewing co.

liberty lager, gaston brewing co.

birra dolomiti, italian pilsner

pernicious ipa, wicked weed brewing co.

seasonal cider, james creek cider house

domestic/imported beer 4.50

miller lite yuengling lager stella artois

michelob ultra modelo

house cocktails

pomegranate martini 16

vodka/house made pomegranate syrup/cointreau

maple manhattan 16

bourbon /amaro/maple cinnamon syrup/walnut bitters

gin & jam 15

empress gin/raspberry jam/mint/tonic

autumn ash 15

scotch/apple brandy/st. germain/thyme syrup/orange bitters

apple ciderita 14

tequila/honey + star of anise syrup/apple cider

hibiscus rye 16

bourbon rye/domaine de canton/ginger-hibiscus syrup