



DINNER

STARTERS

FALL SALAD ^V 14

local greens, beets, granny smith apples, candied pumpkin seeds, apple cider vinaigrette
fourme d'ambert bleu cheese

add chicken +7

SHRIMP COCKTAIL ^{GF} 16

4- U12 shrimp, fresh
horseradish cocktail sauce

FLATBREAD ^V 14

cheese sauce, roasted red
onions, butternut squash,
ricotta, baby kale, cranberry

CAESAR SALAD * 14

crouton, parmesan cheese

BUTTERNUT SQUASH BISQUE ^V 12

pumpkin seeds,
chili aioli

PLATES

TURKEY DINNER 30

sliced turkey breast, stuffing,
mashed potatoes, green beans,
cranberry sauce, turkey gravy

*Children's portion 16

pair with noah's river pinot noir

pair with arrowflite chardonnay

BAKED HADDOCK 32

traditional cracker crumb,
parsnip purée, roasted carrots

pair with domaine herve azo
petit chablis

BRAISED SHORT RIB ^{GF} 34

rutabaga purée,
roasted vegetable medley

pair with awd cellars rancho
costero cabernet sauvignon

SWEET POTATO AND DATE RAVIOLI ^V 28

brussel sprouts, kale,
cranberry-sage broth

pair with croque albarino

Executive Chef · Ben Lightbody

HAPPY
thanks
giving
DAY

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or if you have certain medical conditions.

**CONTAINS NUTS | GF-GLUTEN FREE

V-VEGETARIAN | ^V VEGAN