



THANKSGIVING MENU

FARMHOUSE SALADS

GERMAN POTATO SALAD WITH PECANS AND CRANBERRIES

FORAGERS GREEN GODDESS PASTA SALAD

FARRO AND KALE SALAD WITH FIGS, GOAT CHEESE
AND CITRUS VINAIGRETTE

WALDORF CHICKEN SALAD

GATHERED PROVISIONS

ASSORTED SALUMI CHARCUTERIE BOARD

FARMHOUSE CHEESES

SEASONAL FRUIT DISPLAY

ASSORTED BREAD BASKET AND CORN MUFFINS

Fresh and dried fruits, preserves, mustards, fresh and pickled vegetables

FROM THE SEA

JUMBO SHRIMP COCKTAIL
Classic cocktail sauce

SMOKED TROUT DIP
Chives, lemon, dill, crackers

CRAB SALAD CUPS
Lime, green onion, shallot

CARVING STATION

SMOKED BEEF BRISKET
Horseradish chantilly

ROASTED AND GLAZED HAM
Sweet red pepper and orange glaze

Nov 27, 2025



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ENTREES

SMOKED SLICED TURKEY BREAST
Giblet gravy, cranberry compote

PORK LOIN ROULADE
Mushrooms, onions, collard greens, apple chutney

CEDAR PLANK SALMON
Lemon, dill, remoulade sauce

TRADITIONAL SIDES

HERB BUTTER MASHED POTATOES AND GRAVY

DOGWOOD MILL GRITS AND RABBIT SAUSAGE

AUTUMN VEGETABLE MEDLEY

ELK SAUSAGE AND SAGE DRESSING

MACARONI AND CHEESE

GREEN BEAN CASSEROLE

CARMELIZED BABY CARROTS

SWEET POTATO CASSEROLE

DESSERTS

PUMPKIN PIE WITH WHIPPED CREAM

MISSISSIPPI MUD PIE

CHOCOLATE PECAN PIE

BREAD PUDDING WITH RUM RAISIN SAUCE

GOOEY BUTTER CAKE

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