THANKSGIVING MENU

CURED & CRAFTED

CURED MEATS, SMOKED CHEESE, BLACK WALNUT MOSTARDA, BREAD & BUTTER PICKLES, PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS FRUIT PRESERVES

MILL & HARVEST

ASSORTED FRESH FRUITS AND YOGURT DIP

CORN MUFFINS

HERB CHEDDAR BISCUITS

APPLE CHEDDAR CINNAMON ROLLS

WHIPPED BUTTER

MORNING FARE

JUMBO SHRIMP COCKTAIL
Classic cocktail sauce

SAUSAGE AND FRENCH TOAST BREAD PUDDING
Served wth maple syrup

ROASTED VEGETABLES QUICHE
Topped with fresh herbs and feta cheese

AUTUMN GARDEN

DOGWOOD SALAD
Fresh mixed greens, crumbled feta, cucumbers, spiced pecans tossed in house made blackberry vinaigrette

THREE SISTERS
Roasted corn and butternut squash, white beans, kale, raisins pumpkin seeds with a brown butter apple cider vinaigrette

SEA & STREAM

SEAFOOD SALAD
Crab meat, bay shrimp, citrus, herbs

MAPLE DIJON GLAZED SALMON FILET
Oven roasted salmon filet glazed with maple, dijon, spiced pecans, fresh herbs, citrus zest

Nov 26, 2026

THANKSGIVING MENU

SMOKE & FIRE

SMOKED STRIP LOIN
Carved and served with black pepper juniper bordelaise

BROWN SUGAR AND SORGHUM GLAZED ROASTED HAM
Carved and served with whole grain mustard cider Jus

SUPPER & SIDES

HOUSE SMOKED TURKEY BREAST
Herb brined, served with traditional turkey gravy

VEGETABLE GRATIN
Fire roasted mushrooms and corn layered with collard greens, farro and parmesan baked in a garlic herb cream, tipped with cornbread crumble and fresh herbs.

SWEET POTATOES WITH BROWN BUTTER AND TOASTED PECANS

CLASSIC GREEN BEAN CASSEROLE
Mushroom cream and crispy onion topping

CORNBREAD DRESSING
Sage, turkey stock, celery

ROASTED CARROTS
Maple thyme butter

FRESH CRANBERRY ORANGE RELISH

SWEET TRADITIONS

GOOEY BUTTER CAKE

BLUEBERRY VINEGAR PIE

PUMPKIN PIE

ASSORTED COOKIES AND BROWNIES

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