



Thanksgiving Menu

APPETIZERS

Roasted Brussels Sprouts

Charred to perfection with extra virgin olive oil and garlic.

Garlic Green Beans

Crisp and tender, sautéed in a silky garlic butter glaze.

Warm Rolls & Cornbread

Freshly baked, served with creamy whipped butter.

Golden Sweet Corn

Classic and comforting, tossed with butter, salt & pepper.

MAIN

Herb-Roasted Turkey with House Stuffing + Gravy

Slow-roasted, basted for tenderness, with savory stuffing and rich pan gravy.

SIDES

Mashed Potatoes

Velvety blend of butter and cream, whipped until smooth.

Gouda & Parmesan Au Gratin Potatoes

Thin layers of potatoes baked golden in a decadent cheese sauce.

House-Made Cranberry Sauce

The perfect balance of tart and sweet.

Lemon Calabrian Aioli

A zesty, garlicky dip with a hint of spice.

DESSERTS

Classic Pumpkin Pie

Spiced pumpkin custard with a flaky crust and whipped topping.

Chef's Featured House-Made Dessert

Seasonal indulgence – revealed at the table