



THANKSGIVING

11/27/25

Holiday Feast served 10:00a - 2:00p
Three-course prix fixe | \$38.95 per person

APPETIZER CHOOSE ONE PER TABLE, SERVED FAMILY-STYLE

THE HOUSE

Spring greens mix, blistered cherry tomatoes, shredded carrot, cucumber, pickled red onion, house avocado-green goddess dressing (GF, VE)

SMOKED SALMON TOAST

Toasted multigrain bread, whipped boursin spread, smoked salmon, shaved shallots, capers, baby heirloom tomatoes, micro greens

CINNAMON APPLE-CRUMBLE WAFFLE

Warm cinnamon apples, whipped cream

SUPPER CLUB CHOOSE ONE PER PERSON

*EGGS BENEDICT

Two poached cage-free eggs, Canadian bacon, tomato, English muffin, house Hollandaise

ROASTED TURKEY BREAST

Corn bread-stuffing, gravy

BROWN SUGAR BRANDY-GLAZED SALMON

Pan seared salmon, locally distilled Brickway brandy glaze, creamy polenta, green beans, blistered tomatoes, pickled red onion (GF)

GRILLED BUTTERNUT SQUASH "STEAK"

Roasted and grilled butternut squash, green and yellow zucchini, red pepper, corn, green pea risotto (DF, GF, VE)

BROASTED CHICKEN

Brined, coated, and fried in our Broaster, power slaw, gochujang-agave sauce (DF)

*SIGNATURE ROASTED TABLESIDE PRIME RIB + \$10
14oz Junior cut, bone marrow-Yorkshire pudding, jus

SIDES FOR THE TABLE CHOOSE ONE

GREEN BEAN ALMONDINE (GF, V)

SWEET POTATO MASH (GF, V)

GRATIN POTATOES (GF, V)

SWEET TREAT CHOOSE ONE

BOURBON-PECAN TART

Whipped cream

LEMON LAYER CAKE

Fresh berries



V = vegetarian, VE = vegan, DF = dairy free, GF = gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.