



THANKSGIVING

11/26/26

Holiday Feast served 10:00a - 2:00p
Three-course prix fixe | \$39.95 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, English muffin, house Hollandaise

ROASTED TURKEY BREAST

Corn bread-stuffing, gravy, cranberry sauce

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 PER TABLE

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.



THANKSGIVING DRINKS

BRUNCH COCKTAILS

BOTTOMLESS BELINIS

Prosecco with either peach, mango or pineapple 18

THE BLOODY MARY

Brickway vodka, V8, A1, celery salt, garnished with celery stalk, cherry tomatoes, gerken, thick cut bacon 10

MAPLE OLD FASHIONED

Brickway brandy, maple syrup, luxardo cherry, thick cut bacon 14

BREAKFAST-TINI

Brickway gin, orange marmalade, OJ 13

WHITE RUSSIAN

Local distillery Brickway vodka, "a hill of beans espresso", heavy cream, classic soda fountain malt powder 13

FRENCH 75 OR 76 OR 77

Classic brunch cocktail, 75 is gin, 76 is vodka, 77 is St. Germain 14

FREE-SPIRITED

QUORUM QUENCHER

Monin peach puree, fresh lemon juice, half & half 7

PASSION FRUIT MULE

Fresh passion fruit & lime juice, Brickway Ginger Beer 8

CITRUS FIZZ

OJ, fresh lemon juice, fresh lime juice, grenadine, egg white, sparkling water 9

LAVENDER LEMONADE

Fresh lemon juice, lavender simple syrup, soda water 7

"A HILL OF BEANS" COFFEE

CARAFE OF COFFEE 6

LATTE 6

CAPPUCCINO 6

ESPRESSO 5

COFFEE & TEA DRINKS

ICED COFFEE 6

Add flavor 1

ICED CARAMEL LATTE 6

HONEY LAVENDER-OATMILK LATTE

Honey syrup, lavender simple syrup, oatmilk 7

MAPLE MOCHA-ALMOND MILK LATTE

Maple syrup, bittersweet chocolate sauce, almond milk 7

ICED AEROCANO

Espresso, brown sugar simple syrup, half & half 7

NICK'S LONDON FOG

Earl Grey tea, lavender simple, honey syrup, milk 7

HOT TEA 4

JUICE & SODA

ORANGE JUICE 5

SOFT DRINK 4

COKE, DIET COKE, COKE ZERO, SPRITE, ICED TEA, LEMONADE, GINGER ALE