

Amuse-Bouche

*Lima Bean "Hummus", Cheese Straws,
Country Ham Biscuits with Hickory Mustard*

Starters

Lobster Bisque

Biscuits, Chervil, Chives

Creamy Leek & Wild Mushroom Soup

Truffle Cream

Smoked Trout

Pickled Egg Salad, Toast Points

Pumpkin Ravioli

Pumpkinseed Pesto, Kale, Leeks, Parmigiano

Ricotta Gnocchi Bolognese

Ragu of Pork, Beef & Lamb, Tomato, Garlic, Pecorino

Shrimp & Grits

Creamy "Woodson's Mill" Grits, Country Ham Butter Sauce, Crispy Onion Rings

Cheese & Charcuterie Plate

*Chevre, Noah's Arcade, Weichen Gehl, Pâté, Soppressata, Pickled Vegetables, Crackers,
Housemade Jam*

Salad

Autumn Vegetables and Greens

Quinoa, Feta, Buttermilk Vinaigrette

Traditional Turkey Entree

Sage Butter Roasted Turkey Breast

*Traditional Dressing, Sweet Potato Bread Pudding, Brussels Sprouts & Vegetable
Medley, Pear-Cranberry Sauce, Mashed Potatoes, Creamy Gravy*

Vegetarian Entree Option

Butternut Squash Risotto

*Kale, Brussels Sprouts, Roasted Potatoes,
Mashed Sweet Potatoes*

Dessert Tasting Trio

Apple-Pear-Cranberry Crisp

Cider Sabayon

Cornmeal Poundcake

Spiced Pumpkin Mousse

Old-Fashioned Chocolate Pudding

Peppermint Bark

Prix-Fixe Menu \$65 per person

Prices not inclusive of sales and local meals tax or gratuity.

House gratuity of 20% will be added to your bill.

We accept VISA, MasterCard, American Express, Discover and Local Checks.



Thursday November 23, 2017



Children's Menu
Turkey Entree Plate
and Dessert \$25