



## Thanksgiving Dinner

Dine In or Take Out  Three Courses  39.99 per person

### Starters

*Choice of one*

ROASTED BUTTERNUT SQUASH SOUP

Crème Fraiche, Candied Fennel

HARVEST SALAD

Roasted Yellow Beet, Feta, Heirloom Carrots,  
Mixed Greens, Local Cranberry Vinaigrette

### Main

ROASTED SENSENIG FARMS TURKEY WITH GIBLET GRAVY

White and Dark Meat

### Sides

BUTTER WHIPPED MASHED YUKON POTATO

GIBLET GRAVY

ROASTED CREAMED BRUSSELS SPROUTS AND MARTIN'S BACON

SWEET ITALIAN SAUSAGE AND SAGE DRESSING

TRADITIONAL DRESSING

(Pork Free)

LAVENDER HONEY BUTTER GLAZED SWEET POTATO

ROASTED HEIRLOOM CARROTS

Hank's Root Beer Syrup

LOCAL CRANBERRY RELISH

FRESH BAKED BUTTERMILK BISCUITS

### Dessert

*Choice of one*

TRADITIONAL PUMPKIN PIE

Vanilla Whipped Cream

CARAMEL BROWNIE CHEESECAKE

Amerena Cherry Compote

Call 215-634-9800 for all information