



THANKSGIVING

AROUND THE FARMERS TABLE

39 per person

20 for children 12 & under.

Unsweetened iced tea & drip coffee included.

SHARE PLATES

Broche Rolls

Skillet Cornbread

honey butter, tart jam

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche

Farmers Salad

avocado, dates, tomato, grapes, almonds,
parmiagiano-reggiano, olives, champagne & sherry vinaigrette

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea, red eye gravy

Southern Fried Chicken

white cream gravy

Rock Salt-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

Rosemary Roasted Pork Chop

green peppercorn sauce

IMPOSSIBLE Mushroom Loaf

ACCOMPANIED BY

Double Whipped Mashed Potatoes, Cranberry Relish,
Sweet Potatoes with Sticky Pecan Dried Fig Streusel,
Green Beans with Herb Butter, Maple Orange
Roasted Autumn Vegetables, Cornbread Stuffing

NOT ALL INGREDIENTS ARE LISTED.

PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

*Additional beverages, taxes, and gratuity not included.
Menu & pricing subject to change.*

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Chocolate Cream Pie

chocolate cookie crust, whipped cream

Carrot Cake

vanilla ice cream

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