



39 per person

20 for children 12 & under. Unsweetened iced tea & drip coffee included.

SHARE PLATES

Buttermilk Biscuits

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

> Pan-Fried Double Pork Chop sawmill gravy

> 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.

choose one

DESSERT

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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