THANKSGIVING
AROUND THE FARMERS TABLE

SHARE PLATES
Brioche Rolls
Skillet Cornbread
North Dakota honey butter

FIRST COURSE
choose one
Butternut Squash Soup
cranberry crème fraîche, chili lime pumpkin seeds
Farmers Salad
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

MAIN COURSE
choose one
Roasted Turkey
black pepper sage gravy
Cracked Pepper Molasses Glazed Ham
black-eyed pea gravy
Southern Fried Chicken
white cream gravy
Herb-Crusted Prime Rib
+8 per person
farmers au jus
Mushroom Almond-Crusted Whitefish
lemon butter

ACCOMPANIED BY
Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb-Butter Green Beans, Maple-Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf
served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

39.99 per person
20 for children 12 & under.

NEW 4% TEMPORARY PANDEMIC SURCHARGE
As we chart a course for the survival of our restaurants, this dine-in only charge helps us feed laid-off workers and covers pandemic-related expenses, including PPE.
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.