



# THANKSGIVING

## AROUND THE FARMERS TABLE

41.99 per person  
20 for children 12 & under

### SHARE PLATES

**Potato Rolls** v

**Skillet Cornbread** v

North Dakota honey butter

### FIRST COURSE

choose one

**Butternut Squash Soup** v GF

cranberry crème fraîche,  
chili lime pumpkin seeds

**Farmers Salad\*** v GF

mixed lettuce, avocado, dates,  
tomato, grapes, almonds,  
parmesan, olives, champagne  
& sherry vinaigrettes

### MAIN COURSE

choose one

**Roasted Turkey**

black pepper sage gravy

**Herb-Crusted Prime Rib\***

+8 per person  
au jus

**Honey-Glazed Baked  
Spiral Ham**

**Pan-Seared Whitefish**

lemon butter

**Southern Fried Chicken**

white cream gravy

### ACCOMPANIED BY

mashed potatoes, cranberry relish, sweet potatoes with  
pecan fig butter, herb-butter green beans,  
maple-roasted autumn vegetables, cornbread stuffing

---

### Mushroom "Meat"loaf vg

made with plant-based IMPOSSIBLE™ Burger, served with  
sautéed green beans, mashed potatoes, roasted sweet potato  
& cranberry relish, mushroom gravy

---

### DESSERT

choose one

**Apple Pie** v

**Pecan Pie** v

**Pumpkin Pie** v

**Pumpkin Spice Salted  
Caramel Cheesecake** v

**Apple Cider Sorbet** vg

**V = VEGETARIAN • GF = GLUTEN FREE • VG = VEGAN**

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.

### 5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."