



THANKSGIVING

AROUND THE FARMERS TABLE

45 per person

20 for children 12 & under

BREADS & SPREADS v

our freshly baked breads served with house jam, sweet potato butter, whipped 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, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes

DESSERT

choose one

Apple Pie v

Pumpkin Pie v

Apple Cranberry Pie v

Key Lime Pie v

Pecan Pie v

Coconut Cream Pie v

Chocolate Cream Pie v

Banana Cream Pie v

Pumpkin Spice Cheesecake v

Salted Caramel Cheesecake v

Apple Cider Sorbet v GF

MAIN COURSE

choose one

Roasted Turkey GF

Jaindl Farms, PA
black pepper sage gravy

Beyla Honey-Glazed Spiral Baked Ham GF

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib* GF

+8 per person
horseradish cream, au jus

Pan-Seared Whitefish GF

lemon butter

Maple-Apricot Glazed Salmon* GF

Veggie Loaf v GF

mushroom gravy

ACCOMPANIED BY

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

LEFTOVER KIT FOR HOME 75

Country White Loaf v

Mashed Potatoes v GF

Roasted Turkey Breast GF

Jaindl Farms, PA

Cranberry Relish v GF

Black Pepper Sage Gravy GF

Cornbread Stuffing v

BBQ Mustard

Everyone loves leftovers. Serves up to 4 people.
Only available as an add-on.

ABOUT OUR TURKEY

We source our turkey from family-owned and operated Jaindl Farms in Pennsylvania. The Jaindl family has been sustainably farming for over 85 years, and for the last 50 years, providing their high-quality turkeys for the White House Thanksgiving.

V = VEGETARIAN • GF = GLUTEN FREE

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.

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.



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