

Thanksgiving Brunch
Thursday November 25th, 2021
11 AM – 3 PM

First

Butternut Squash Soup | Allspice | Cinnamon | Crème Fraiche

- Or -

*Grace Salad | Organic baby lettuce | Gorgonzola | Apples
Sugar-roasted walnuts | Sherry vinaigrette*

Second

Organic Roasted Turkey

- Or -

Honey-Glazed Ham

*Cornbread and sage stuffing | Roasted garlic mashed potatoes
Green beans with mushroom sauce | Roasted Brussel sprouts & applewood bacon
Cranberry-ginger sauce | Turkey gravy*

Third

Apple Crumb Pie | Cinnamon & vanilla spiced apples | Vanilla ice cream

- Or -

Traditional Pecan Pie | Whipped cream

- Or -

Pumpkin Pie | Whipped cream

3 courses / \$68.00

(Excluding tax and service charge)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH