

Thanksgiving

DINNER

Soups and Salads

Butternut Squash & Fiji Apple Bisque	9.
Cup of Clam Chowder	10
Fresh Garden Salad	10
Harvest Salad	17
roasted butternut squash, dried cranberries, chopped garden vegetables and baby field greens with a maple vinaigrette dressing	
Apple Spinach Salad	16
sliced apples, crumbled blue cheese and candied pecans on a bed of fresh baby spinach with warm bacon dressing	

Appetizers

Charcuterie Board	
with crackers, pepper jelly and peppered salami	
Stuffed Mushrooms	20
Shrimp Cocktail	19
Maple Smoked Bacon Wrapped Scallops	20
Spinach and Artichoke Dip	
served with corn tortilla chips	
	17

Desserts \$13

Pumpkin Pie • Pecan Pie • Tahitian Cheesecake •
Apple Pie • Bread Pudding • Apple Crisp

Add a scoop of Vanilla Bean or Pumpkin Latte Ice Cream
to any dessert for \$2.75

ENTREES

Oven Roasted Turkey Dinner
with cranberry stuffing, mashed potatoes, butternut squash,
peas and pearl onions, and cranberry and walnut chutney
(Our chef suggests The Seeker Riesling) 27

Honey Glazed Baked Virginia Ham
with raisin sauce, mashed potatoes, butternut squash,
peas and pearl onions
(Our chef suggests Kim Crawford Sauvignon Blanc) 27

Roasted Butternut Squash Ravioli
served with cranberry apple cider veloute
and garlic toast points
(Our chef suggests Harken Chardonnay) 26

Slow Roasted Prime Rib au Jus
served with mashed potato, butternut squash,
peas and pearl onions
(Our chef suggests Federalist Cabernet Sauvignon) 35

Baked Seafood Pie
shrimp, scallops, haddock and lobster, baked en casserole
and topped with a creamy seafood sauce
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Kendall Jackson Chardonnay) 40

Surf and Turf
baked stuffed shrimp and slow roasted prime rib
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Firestead Pinot Noir) 43



Thanksgiving Dinner at Home

**PICKUP CURBSIDE
WEDNESDAY, NOVEMBER 26th**
between 3 pm and 6 pm

Oven Roasted Turkey • Rolls & Butter
Peas and Pearl Onions • Mashed Potatoes
Savory Herb Stuffing • Butternut Squash
Cranberry Walnut Chutney • Herb Gravy
\$139 plus nh tax (serves 4-6 people)

(must be pre-ordered by November 21st!)



**PICKUP CURBSIDE
THURSDAY, NOVEMBER 27th**
between noon and 3 pm
(pre-order is requested)

We are also offering curbside meals to go on
Thanksgiving Day!
Each meal for one will include oven roasted turkey
with both white and dark meat, savory stuffing,
peas and pearl onions, garlic mashed potatoes
butternut squash, cranberry walnut chutney
\$28 plus nh tax