the Farm House RESTAURANT

THANKSGIVING

STARTERS

Calamari
Flash-fried calamari, jalapeños, sweet chili sauce, black mayonnaise
17

Spinach & Artichoke Dip
Olive oil & herb crostini
16

Shrimp Cocktail
Spicy horseradish cocktail sauce
17

SOUP

French Onion Soup
Classic French onion soup
Cup 8 | Bowl 12

SALADS

House Salad
Mixed greens, red onion, grape tomatoes, cucumber, white balsamic vinaigrette
14

Classic Caesar
Romaine lettuce, shaved Parmesan, rustic croutons, house-made Caesar dressing
15

Beet Salad
Red & gold beets, whipped feta, goat cheese, glazed nuts, orange segments, white balsamic vinaigrette
18

ENTRÉES

Traditional Turkey Dinner
Sliced turkey breast, turkey gravy, cranberry sauce, sweet corn, stuffing, roasted garlic mashed potatoes
40

Prime Reserve Bone-In Pork Chop
Apricot honey glaze, garlic whipped potatoes, roasted vegetables
45

Salmon
Garlic & herb risotto, sautéed green beans, maple mustard glaze, toasted pecans
35

Butternut Squash Gnocchi
Potato dumplings, roasted butternut squash, sage, pumpkin cream
25

Add a protein · Salmon 15 · Chicken 7 · Shrimp 9

Crab Cake Dinner
Garlic & herb risotto, roasted vegetables, remoulade
Single 26 | Double 46

Meatloaf
Beef & pork meatloaf, tomato relish, garlic whipped potatoes, sautéed green beans
29

Parties of 6 or more are subject to a 20% automatic gratuity on the check total.
Please alert your server to any serious allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.