

# THANKSGIVING 2022 MENU

3 COURSES \$45 | DINE IN MENU

## STARTERS

### GOAT CHEESE MOUSSE

roasted tomato & shallot confit, chive oil, toasted bread | 14 GF without toasted bread

### CHARCUTERIE BOARD

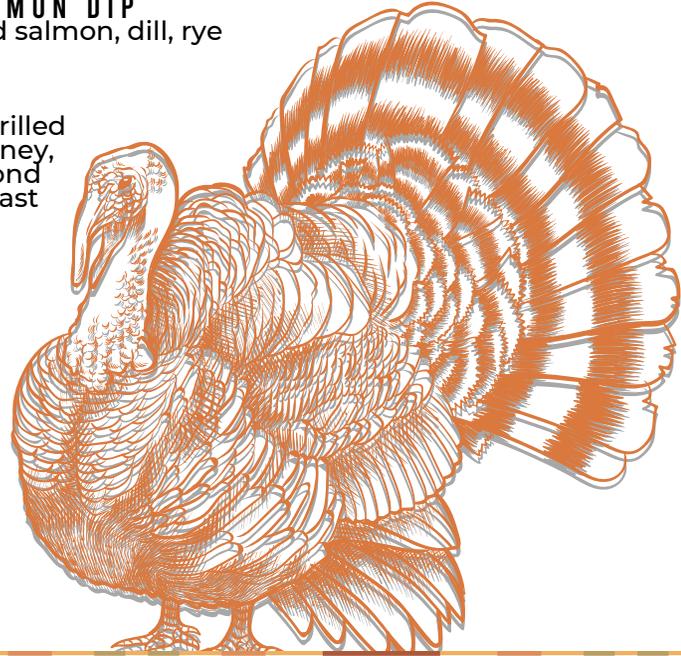
assortment of meats & cheeses, bread, pickled vegetables, olives, marcona almonds, house-made jam, and accompaniments | 21  
ADD DOUBLE MEAT +6 | ADD DOUBLE CHEESE +6

### SMOKED SALMON DIP

house smoked salmon, dill, rye toast | 13

### BURRATA

tomato jam, grilled apples, hot honey, marcona almond crunch and toast points | 17



## SIDES

### BRUSSEL SPROUTS

fried, parm cheese, balsamic reduction | 10 V

### HEIRLOOM CARROTS

rosemary, thyme, dijonnaise | 10 V, VE, GF

### FALL TARTINE

butternut squash, roasted apples, goat cheese, chive oil, and a green salad | 13

## FIRST COURSE | CHOOSE ONE

### 600 CAESAR SALAD

kale, parmesan, crispy capers, charred lemon caesar dressing, croutons, cracked black pepper

### GARDEN SALAD

spring mix, tomato, cucumber, red onion, choice of dressing V, VE

### BUTTERNUT SQUASH BISQUE

toasted pepitas  
cup 5 | bowl 7 V, VE, GF

## 2ND COURSE | CHOOSE ONE

### TURKEY DINNER

slow roasted turkey, stuffing, green bean casserole, roasted squash, cranberry sauce, mashed potatoes and a dinner roll

### VEGAN MEATLOAF

impossible meat, mushroom gravy, roasted yukons, seasonal vegetable V, VE

### GRILLED SALMON

from faroe islands, corn cake, roasted tomato and shallot, chive oil, chili-lime butter and fresh seasonal vegetables

### BUTTERNUT AND SAGE LASAGNA V

layers of butternut squash, apples, parsnips and ricotta sage cream

### CUBAN GNOCCHI

mustard braised pork, bacon, pickles, in a dijon cream sauce

### MICHIGAN STEAK CUT +10

blue cheese butter, au gratin potatoes, balsamic mushrooms and vegetable of the day GF

## THIRD COURSE | CHOOSE ONE

### PUMPKIN PIE

topped with chantilly cream

### APPLE CRISP

local apples, caramel, crunch with ice cream

### VEGAN LEMON CAKE

candied lemon, lemon curd, coconut pound cake | 8 VE

V - vegetarian | VE - vegan | GF - gluten free

\*consuming raw or undercooked meat, shellfish or eggs may increase your risk of food-bourne illness.



THANKFUL  
grateful  
BLESSED