THANKSGIVING Brunch &

Thursday, November 27, 2025

11am - 4pm

Shaved Brussels Sprouts & Kale

Dried Cranberries | Pine Nuts | Goat Cheese |

Maple Mustard

Roasted Chioggia Beets

Frisée | Crispy Bacon Lardons | Soft-Cooked Egg |

Dijon Vinaigrette

Little Gem Caesar

Pecorino | Brioche Crumbs | Cracked Black Pepper

Chia Pudding & Yogurt Parfaits

Farmer's Market Fruits & Berries

Poached Shrimp

Cocktail Sauce | Lemon | House Made Hot Sauce

Fresh Shucked Murder Point Oysters

Cranberry Mignonette

Hamachi Crudo

Blood Orange | Avocado | Tosazu

Quiche Lorraine

Bacon | Gruyere | Frisée Salad

Pumpkin Brioche Waffles

Apple Butter

Red Velvet Pancakes

Cream Cheese Glaze | Pure Maple Syrup

Suprise Passics

Applewood Smoked Bacon

Green Chile Sausage

Skillet Potatoes

Herb Scrambled Eggs

House-Cured Ham

Bourbon Honey Glaze

Flame-Grilled Verlasso Salmon

Seasonal Mains

Saffron Fregola | Fennel | Citrus

Ricotta Ravioli

Pecorino | Taleggio | Black Pepper | Fennel Seed

Hand Carved Selections

Acorn Squash Agrodolce

Dried Cherries | Cider Vinegar | Sage

Butter-Whipped Yukon Gold Potatoes

Sweet Potato Gratin

Carved Turkey Breast & Roulade

Gravy | Stuffing Muffins | Cranberry Sauce

Takers Basket

Sliced Beef Striploin

Au Poivre Béarnaise

Assorted Breads & Pastries

Parker House Rolls | Corn Muffins | Assorted Muffins | Croissants | Cinnamon Rolls | Maple Pecan Sticky Buns

Butter & Jam

Pumpkin Pie in a Jar

Chocolate Pecan Tarts

Pumpkin-Spiced Olive Oil Cake

Festive Holiday Sugar Cookies

Pricing

Adults: \$84 | Children: \$40 | Children 5 & Under: Free

Complimentary Self-Parking Included

