

Thanksgiving Brunch

11am to 2pm

Turkey Eggs Benedict 17

Two poached eggs, roasted turkey, toasted buttermilk biscuit, house-made cranberry jam, topped with country turkey gravy and side of sweet potato home fries

Pot Roast Sweet Potato Hash 18

Two sunny side eggs, sautéed onions and peppers, pot roast, smoked cheese over sweet potato home fries

Thanksgiving Omelet 17

Three eggs, turkey, kielbasa sausage cornbread stuffing, smoked cheese, and sweet potato home fries

FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK TO A MANAGER * CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AN AUTOMATIC 18% GRATUITY FEE WILL BE ADDED TO CHECK FOR PARTIES OF 8 GUEST OR MORE.

Pumpkin Pancakes 15

Cinnamon Texas honey butter, bourbon pecan syrup

Pecan Pie French Texas Toast 15

French Toasted Soaked in brown sugar maple pecan reduction with a side of house-made cranberry jam

Thanksgiving Plate 18

Sliced turkey, kielbasa sausage cornbread stuffing, boursin herb mash potatoes, green beans, country turkey gravy and side of house-made cranberry jam

A LA CARTE

Home fry potatoes regular or sweet 3

Diced fruit and berries 3

Pecan Pie 9

Pumpkin Pie 9

Thanksgiving Three Course Dinner Menu

4pm to 8pm

\$25 pp

WINTER GREEN SALAD

Field greens, red leaf lettuce, candied pecans, dried cranberries, roasted root vegetables, and goat cheese

Balsamic Dressing

TRADITIONAL THANKSGIVING

Sliced turkey, kielbasa sausage cornbread stuffing, boursin herb mash potatoes, green beans, country turkey gravy and side of house-made cranberry jam

POT ROAST

Braised beef and root vegetables, rich red wine demi, boursin mash potatoes, garlic butter green beans

GRILLED SALMON

Grilled Salmon, roasted sweet potatoes, garlic asparagus, lemon herb butter béchamel

PUMPKIN PIE

Garnished with candied pecans, whiskey caramel sauce, whipped cream and berries

PECAN PIE

Garnished with candied pecans, whiskey caramel sauce, whipped cream and berries

FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK TO A MANAGER * CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AN AUTOMATIC 18% GRATUITY FEE WILL BE ADDED TO CHECK FOR PARTIES OF 8 GUEST OR MORE.