

# FARMERS & DISTILLERS

## THANKSGIVING

### 39 PER PERSON

*20 for children 12 & under.*

*Unsweetened iced tea & drip coffee included.*

## SHARE PLATES

### BRIOCHE ROLLS

### SKILLET CORNBREAD

honey butter, tart jam

## FIRST COURSE

*choose one*

### BUTTERNUT SQUASH SOUP

cranberry crème fraîche

### ITALIAN SUNDAY SALAD

romaine, aged provolone, fennel, oregano,  
red onion, red wine vinaigrette

## MAIN COURSE

*choose one*

### ROASTED TURKEY

black pepper sage gravy

### CRACKED PEPPER MAPLE APRICOT GLAZED HAM

black eye pea, red eye gravy

### SOUTHERN FRIED CHICKEN

white cream gravy

### ROCK SALT-CRUSTED PRIME RIB

*+8 per person*

farmers au jus

### GLAZED CEDAR PLANK SALMON

### ROSEMARY ROASTED PORK CHOP

green peppercorn sauce

### IMPOSSIBLE MUSHROOM MEATLOAF

## ACCOMPANIED BY

Double Whipped Mashed Potatoes, Cranberry Relish,  
Sweet Potatoes with Sticky Pecan Dried Fig Streusel,  
Green Beans with Herb Butter, Maple Orange Roasted  
Autumn Vegetables, Cornbread Stuffing

## DESSERT

*choose one*

### APPLE PIE

vanilla ice cream

### PUMPKIN PIE

spiced whipped cream

### PECAN PIE

spiced whipped cream

### PUMPKIN SPICE SALTED CARAMEL CHEESECAKE

### CHOCOLATE SINFUL DEVIL'S FOOD CAKE

vanilla ice cream

### FLIGHT OF DONUTS

pumpkin spice cake donut with dulce de leche ice cream,  
chocolate stuffed donut with peanut toffee crunch

---

## STAY CONNECTED WITH FARMERS & DISTILLERS

FarmersAndDistillers.com

**#FARMERSANDDISTILLERS**



@FarmDistillDC



/FarmersAndDistillers

**NOT ALL INGREDIENTS ARE LISTED.**

**PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

*Additional beverages, taxes, and gratuity not included.  
Menu & pricing subject to change.*