



THANKSGIVING

AROUND THE FARMERS TABLE

42.99 per person
20 for children 12 & under

SHARE PLATES

Potato Rolls v

Skillet Cornbread v

North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup v GF

cranberry crème fraîche,
chili lime pumpkin seeds

Farmers Salad* v GF

mixed lettuce, avocado, dates,
tomato, grapes, almonds,
parmesan, olives, champagne
& sherry vinaigrettes

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Herb-Crusted Prime Rib*

+8 per person
au jus

**Honey-Glazed Baked
Spiral Ham**

Pan-Seared Whitefish

lemon butter

Southern Fried Chicken

white cream gravy

ACCOMPANIED BY

mashed potatoes, cranberry relish, sweet potatoes with
pecan fig butter, herb-butter green beans,
maple-roasted autumn vegetables, cornbread stuffing

Mushroom "Meat"loaf vG

made with plant-based IMPOSSIBLE™ Burger, served with
sautéed green beans, mashed potatoes, roasted sweet potato
& cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie v

Pecan Pie v

Pumpkin Pie v

**Pumpkin Spice
Cheesecake v**

Apple Cider Sorbet vG

V = VEGETARIAN • GF = GLUTEN FREE • VG = VEGAN

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.

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."