



# THANKSGIVING MENU

SERVED 11AM - 9:00PM

THURSDAY  
NOVEMBER 23

LIVE MUSIC,  
BLUEGRASS & COUNTRY  
11AM-8PM

## STARTERS

PUMPKIN BLACK BEAN SOUP 12 VG

ANDOUILLE SAUSAGE AND COLLARD GREENS SOUP 13

HOT ARTICHOKE DIP 15 VG

BUFFALO CAULIFLOWER 14 VG

BLUE CHEESE YOGURT DIPPING SAUCE 14

AHI TUNA TARTARE 16

FARMERS SALAD 12

FRESH LETTUCES, CHOPPED HARVEST VEGGIES, SHALLOT VINAIGRETTE

'FALL-OFF-THE-BONE' BABY BACK RIBS 16

## MAINS

ORGANIC FARM RAISED TURKEY 39

MUSHROOM LEEK STUFFING, CARAMELIZED BRUSSELS SPROUTS, FRESH CRANBERRY SAUCE, GRAVY

ROAST PRIME RIB OF BEEF 42

WHIPPED POTATOES, CARAMELIZED BRUSSELS SPROUTS, NATURAL JUS

ROAST LAMB SHOULDER 42

SMASHED SWEET POTATOES, ROASTED GREEN BEANS, SALSA VERDE

SHRIMP & GRITS 38

BUTTER POACHED JUMBO SHRIMP, POPCORN GRITS, SPINACH, ROASTED TOMATO

VEGAN THANKSGIVING 36

ROASTED VEGETABLES DELUXE, MUSHROOM & LEEK STUFFING, PARSNIP MASHED POTATOES,  
FRESH CRANBERRY SAUCE, HERBED GRAVY

THANKSGIVING NATURAL BOWL

VEGETARIAN 30

ATLANTIC SALMON 37

MULTIGRAIN FARRO PILAF, SQUASH, BEETS, KALE, RADISHES, CARA CARA ORANGES,  
PARMESAN, CITRUS VINAIGRETTE

## DESSERTS

PUMPKIN PIE 10

APPLE PIE 10

CHERRY PIE 10

### LITTLE PILGRIM'S

CHILDREN 10 & UNDER

KIDS TURKEY DINNER 20

PASTA WITH BUTTER & PARMESAN 15

CRISPY CHICKEN DINOSAURS WITH FRITES 15

MENU SUBJECT TO CHANGE

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

V = VEGAN

