

Happy Thanksgiving

November 25th | 11:30 am - 10:00 pm

To Share

FRIED CHEESE RAVIOLI	14
Smoked pumpkin marinara, parmesan	
TRUFFLE FRIES	12
Lemon garlic aioli (GF)	
CHEESE & CHARCUTERIE	26
Assorted artisan cheese & cured meat, pickled vegetable, dried fruit, nuts, crostini	

Soups and Salads

ROASTED PUMPKIN SOUP	
Cup 10	
Sourdough Bowl 14	
PROSCIUTTO & SQUASH	17
Grilled acorn squash, burrata, arugala, smoked pecan-sage pesto	
CAESAR WEDGE	17
Baby red Romaine, cured golden tomato, torn crouton, espelette pepper, chef's Caesar dressing	

ADDITIONS

chicken 6 | shrimp 8
steak 14 | salmon 15

Mains

TURKEY SPECIAL	42
White and dark meat, mashed potatoes, grilled asparagus, cornbread stuffing, pan gravy, cranberry sauce	
VEGAN TURKEY POT PIE	34
Sweet potato crust, fall vegetables (VN)	
THE SET BURGER	21
8oz Angus beef patty, caramelized onion, lettuce, tomato, garlic aioli, fries. Choice of cheese (Gruyère, white Cheddar, American or blue cheese)	
SEARED SUSTAINABLE SALMON	36
Green garbanzo, teardrop tomato, yellow squash, roasted carrot, roasted red pepper pesto butter sauce (GF)	
SURF & TURF	55
10oz Prime New York, grilled shrimp, whipped Yukon gold potato, grilled asparagus, horseradish butter, red wine demi-glace (GF)	

Dessert

SWEET PECAN COBBLER	13
Vanilla bean ice cream, salted caramel	
PUMPKIN PIE	12
Cinnamon crème fraiche	
CRÈME BRÛLÉE	12
Caramelized sugar crust, berries, gingersap cookie	

V = VEGETARIAN VN = VEGAN GF = GLUTEN FREE

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

An 18% gratuity will be added to parties of 6 or more.

