



Happy Thanksgiving!
To Go 11:00 to 2:00 for pick up

Menu

SALAD

Choice of one

Arugula, radicchio, roasted beet, goat cheese, pepitas, avocado, apple cider maple vinaigrette
Lettuce, toasty pecans, macerated cranberry, shaved onion, roasted squash, country ham vinaigrette

ENTREE

Sliced turkey breast, cranberry sauce, herb gravy

Baked spiral ham, brown sugar sage glaze

Suggested wine pairings-

Sauvignon Blanc Honig '19 (Napa Valley, California) \$24.50

Chardonnay Sonoma Cutrer "Russian River Ranches" '18 (Sonoma Coast, California) \$29.40

Pinot Noir Hahn '17 (California) \$18.90

Zinfandel Shooting Star '17 (Mendocino, California) 19.25

SIDES

Choice of three

Sweet corn pudding

Greens beans, garlic, black salt, coconut oil

Creamed spinach

Savory sweet potato casserole

Caramelized garlic mashed potatoes

Corn bread stuffing, honey butter

DESERT

Choice of one

Lemon cake, raspberry coulis

Bourbon Pecan Torte, caramel sauce

Pumpkin pie

3 course menu \$28

11 and under \$10

Additional sides \$3

Double entrée add \$10

Additional Deserts \$5

Additional Salads \$5

Does not include, beverage, tax or gratuity.

ADD ON

Bristol Green Chili Wontons

\$8 for four \$10.50 for six \$12 for eight