

SOUP AND SALAD BAR

PUMPKIN BISQUE

TAVERN SALAD

**ARUGULA, FETA CHEESE, OLIVE,
CAPERS, LEMON VINAIGRETTE**

RAWBAR

SHRIMP

CRAB CLAWS

COCKTAIL SAUCE AND LEMONS

THE BUTCHER BLOCK

SALAMI, COPPA, PROSCIUTTO, MORTADELLA, DEVEILED EGGS, MUSTARDS, CORNICHONS

CHEESE BOARDS WITH DRIED FRUITS AND NUTS

ASSORTED VEGETABLE ANTIPASTA, OLIVES, PICKLED VEGETABLES, ARTICHOKEs

GARLIC HERB FOCACCIA, WHEAT AND WHITE ROLLS

CLASSIC FAVORITES

ROASTED AIRLINE CHICKEN BREAST CURRIED RATATOUILLE, MINT PESTO

MAPLE-PEPPER GLAZED SALMON CORN-SUCCOTASH

BUTTERMILK MASHED POTATOES WITH WHITE CHEDDAR

SWEET POTATO GRATIN BROWN SUGAR, MARSHMALLOW, MACADAMIA

GREEN BEAN CASSEROLE

HARVEST VEGETABLE MEDLEY

CARVING

PRIME RIB OF ANGUS BEEF WITH AU JUS

POPOVERS, HORSERADISH

**ROAST ORGANIC TURKEY WITH SAGE WALNUT STUFFING
AND GIBLET GRAVY**

CRANBERRY-ORANGE COMPOTE

CANDYLAND

**ASSORTED PIES, TORTES, BITES,
HOT DESSERTS, AND COOKIES
FROM OUR PASTRY TEAM**

KIDS STATION

CHICKEN TENDERS

HONEY MUSTARD, BBQ SAUCE, KETCHUP

TATER TOTS

MACARONI & CHEESE

Select garnishes, herbs, spices, and seasonal vegetables, are sourced fresh from our organic garden located on our grounds.

Please alert your server to any dietary restrictions and we will try to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.