

Thanksgiving 2020 at The Grain House

SEATINGS FROM 12:00 PM TO 6:30 PM

FIRST COURSE – CHOOSE ONE APPETIZER

BUTTERNUT SQUASH SOUP

Cinnamon crème fraiche, garden chives *GF

APPLEWOOD SMOKED KIELBASA

pickled organic yellow beets, red beet horseradish

JUMBO GULF SHRIMP COCKTAIL

Lemon wedge, cocktail sauce *DF/GF

SECOND COURSE – CHOOSE ONE SALAD

FALL HARVEST SALAD

organic mixed greens, dried cranberries, pumpkin seeds, blue cheese,
local pear vinaigrette *Gf/DF

CLASSIC CAESAR SALAD

crisp organic romaine, sourdough crouton, shaved parmesan *GF

THIRD COURSE – CHOOSE ONE ENTRÉE

GRIGGSTOWN FARM TURKEY

breast and thigh meat, sweet potato mashed, green bean almondine,
traditional stuffing, mashed potatoes, turkey gravy

PUMPKIN STOUT BRAISED SHORT RIBS

Mashed potatoes, honey mustard Brussels sprouts with cranberries and walnuts,
stout jus *GF/DF

FAROE ISLAND SALMON

Organic zucchini noodles, sauteed shiitake mushrooms, pea shoots, ginger *GF/DF

BUTTERNUT SQUASH RAVIOLI

Leeks, toasted pecans, sage brown butter sauce *DF

FOURTH COURSE - DESSERT CHOICE

Granny smith apple pie, salted caramel, whipped cream

Olde fashioned pumpkin pie, yellow raisin sauce, whipped cream

Southern pecan pie, bourbon caramel, whipped cream

New York style cheesecake, raspberry coulis, whipped cream

more...

freshly brewed Olde Mill Inn blended coffee

regular and decaffeinated, assorted teas for steeping, iced tea

Traditional Sides 10

sweet potato mashed, honey mustard Brussel sprouts with cranberries and walnuts,
pickled organic yellow beets, mashed potatoes, zucchini noodles, green bean almondine

-all meals served with cranberry sauce and fresh baked artisan rolls-

\$59 Adults, \$25 Child 4-11 years old

20% gratuity and NJ sales tax apply

A credit card is required to hold the reservation. A 25% cancellation fee will be charged to the Credit Card on File for any reservations cancelled after 12 noon on Friday November 20, 2020