



Thanksgiving 2022 at The Grain House
SEATINGS FROM 11:45 AM TO 6:45 PM

FIRST COURSE – CHOOSE ONE APPETIZER

BUTTERNUT SQUASH SOUP	JUMBO GULF SHRIMP COCKTAIL
CINNAMON crème fraiche, garden chives	Lemon wedge, cocktail sauce
APPLEWOOD SMOKED KIELBASA	
Pickled organic yellow beets, red beet horseradish	

SECOND COURSE – CHOOSE ONE SALAD

FALL HARVEST SALAD	CLASSIC CAESAR SALAD
Organic mixed greens, dried cranberries, pumpkin seeds, blue cheese, local pear vinaigrette	Crisp organic romaine, sourdough crouton, shaved parmesan *GF

THIRD COURSE – CHOOSE ONE ENTRÉE

GRIGGSTOWN FARM TURKEY	PUMPKIN STOUT BRAISED SHORT RIBS
Breast and thigh meat, sweet potato mashed, green bean almondine traditional stuffing, mashed potatoes, turkey gravy	Mashed potatoes, honey mustard Brussels sprouts with cranberries and walnuts, stout jus
FAROE ISLAND SALMON	BUTTERNUT SQUASH RAVIOLI
Organic zucchini noodles, tomato-saffron couscous, pea shoots, arugula pesto sauce	Leeks, toasted pecans, sage brown butter sauce

FOURTH COURSE - CHOOSE ONE DESSERT

New York style cheesecake, raspberry coulis, whipped cream	Olde fashioned pumpkin pie, yellow raisin sauce, whipped cream
Carrot cake with bourbon caramel, whipped cream	Granny Smith apple pie, salted caramel, whipped cream

Additional Family Style Sides \$10

sweet potato mashed, honey mustard Brussels 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-

\$75 Adults, \$27 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 18, 2022

Reservations 908-696-2335 www.oldemillinn.com