

OLDE MILL INN & GRAIN HOUSE

Thanksgiving MENU

THURSDAY, NOVEMBER 26, 2026

OMI SEATINGS FROM 11:30AM-5:30PM/GH SEATINGS FROM 11:45AM-6:15PM

STACK YOUR OWN SALAD

Crumbled cheeses, olives, cucumbers, cherry tomatoes, red onion, dried fruits, candied walnuts, broccoli, garlic-ginger wonton strips, carrots, sweet potato cubes, edamame, and garden greens
Sherry vinaigrette, Caesar, balsamic, and ranch dressings

CLASSIC SHRIMP COCKTAIL DISPLAY

HANDCRAFTED SALADS

Pearl mozzarella, micro basil, oven-dried tomato, extra virgin olive oil
Ripened fruits with mint-infused simple syrup
Antipasto, salami, baby artichoke, roasted garlic, eggplant, and red peppers
Local and domestic artisanal cheese platters
Roasted butternut squash cubes, dates, pistachios, pomegranate, and cider vinaigrette
Organic beet salad, grilled leeks, goat cheese, and white balsamic
A layered display of grilled seasonal vegetables brushed with pesto olive oil

AUTUMN BRUSCHETTA BUILD

A mix of sturdy breads, creamy spreads, fresh vegetable toppings, and savory add-ons
Whipped ricotta, Boursin cheese, prosciutto, smoked salmon mousse, tomato, olive and pesto tapenade, bacon jam, caramelized onion, mushroom, red pepper, and eggplant

CLASSIC CHAFERS

Country-smoked ham with pineapple wild rice and almonds
Goffle Farms natural turkey, fluffy mashed potatoes, and rich turkey gravy
Cornbread sausage stuffing with pomegranate-scented cranberry sauce
Roasted Brussels sprouts glazed with balsamic, cranberries, and garlic
Mediterranean branzino with lemon couscous and sauce vierge
Traditional green bean casserole
Seasonal vegetable medley with classic fines herbes
Pumpkin ravioli with delicata squash, brown butter cream, and crispy sage
Roasted smashed sweet potatoes topped with cinnamon-apple streusel

WOODEN CHOPPING BLOCK

Horseradish and herb-crusted prime rib of beef
with au jus and zesty horseradish sauce
Whole roasted Goffle Farms turkey, herb-roasted
turkey legs, and rich turkey gravy

SMALL SILVER CHAFERS

Smoked kielbasa, coconut shrimp,
and broiled clams casino
Served with horseradish, Thai chili,
and brown butter sauces

BAKERY BREAD BASKET

Artisanal breads and dinner rolls

KIDS' CORNER

Meatballs, chicken tenders, French fries, and macaroni and cheese

MOST POPULAR BANANAS FOSTER STATION

Bananas sautéed in brown sugar, butter, and a splash of rum!
Served over deep chocolate brownies and French vanilla ice cream

SWEET ENDINGS DISPLAY

Delicious assortment of pastries, cakes, pies,
cobblers, cookies, and brownies

SOFT DRINKS, COFFEE AND TEA SERVICE INCLUDED

\$84 ADULTS / \$30 KIDS 4-11 YEARS OLD

20% Service Charge and Tax Applies. Credit card is required to hold the reservation. A cancellation fee of \$20 per person in party will be charged to the credit card on file for any cancellation received after 12 noon on Friday, November 20, 2026