



LOUNGE

Thanksgiving Menu

CAESAR SALAD

Crumbled Herb Croutons, Grated Pecorino Half 8 | Full 12

Add Seared Shrimp or Herb Marinated Chicken 7

VERTICAL ROOTS GEM LETTUCE

Saffron Poached Pear, Lavender Goat Cheese, Shaved Radish, Toasted Almonds,

Bourbon Balsamic Vinaigrette 12

Add Seared Shrimp or Herb Marinated Chicken 7

MUSSELS

Guanciale, Fennel, Roasted Garlic, Sofrito, White Wine Broth, Grilled Baguette 13

ALE POACHED LOCAL SHRIMP

Trio of Sauces, Celeriac Slaw 17

ROASTED ACORN SQUASH

House Whipped Ricotta, Pepitas, Barrel Aged Hot Honey 12

FISH FRITES

Local Flounder, Lemon, White Remoulade 15

CRISPY CHICKEN SANDWICH

House made Pickles, Red Clay Hot Sauce Mayo, Shredded Lettuce Slaw, Brioche Bun, Belgian Frites 16

GABRIELLE BURGER

Shredded Lettuce Slaw, Comeback Sauce, Pickled Green Tomato, Sesame Brioche Bun, Belgian Frites 18

DUCK AND DUMPLINGS

Crispy Duck Confit Leg,

Chive Dumplings, Creamy Veloute, Mirapoix 20

Cheese and Charcuterie 35

Drunken Goat, Manchego, Mimolette Cheeses

Calabrese Salami, Sopressata, Country Pate

Dried Fruits, Pickled Vegetables, Local Honey, Crackers

JOYCE FARMS FRESH TURKEY SLICED BREAST AND CONFIT DARK MEAT

Sage Gravy, Potato Gratin, Haricot Vert, Cranberry Relish, Macaroni and Cheese, Stuffing 52

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness.*

20% gratuity added to parties of six or more guests.

BOB GIBSON, EXECUTIVE CHEF | REMY FUNFROCK, PASTRY CHEF