



THANKSGIVING

THURSDAY, NOVEMBER 26 2026

“the farmer’s daughter” Thanksgiving Dinner Seatings 1 - 6 PM

FOR THE TABLE

Cheese Board

assorted cheeses, jam, nuts, artisanal bread

SEASONAL SOUPS

Choose One

Chicken and Roasted Corn Chowder
White Bean and Tomato

SALADS

Choose One

Roasted Pumpkin Salad, arugula, poached cherries, walnuts, feta cheese, apple cider vinaigrette
Mesclun Greens Salad, cucumbers, tomatoes, carrots, croutons, pomegranate balsamic vinaigrette

DESSERTS

Choose One

Pecan Pie, bourbon caramel, vanilla ice cream
Sour Cream Cheesecake, sour cherry compote, toasted almonds, cherry caramel
Chocolate Peanut Butter Tart, fudge sauce, chocolate ganache, peanut butter cups

ENTREES

Choose One

Carved Turkey, sage gravy
Carved NY Strip, peppercorn demi-glace
Grouper and Shrimp
Carved Lamb Leg, mint jus
Spinach and Red Pepper Stuffed Pork Roulade, creamy mustard glaze
*Pumpkin Ravioli, crispy kale, parmesan Reggiano, sweet pepper cream sauce, walnuts

THANKSGIVING SIDES

served family-style
Traditional Stuffing
Mashed Potatoes
Honey Glazed Carrots
Green Beans
Roasted Brussels and Bacon
Cranberry Sauce
Sautéed Mushrooms
Creamed Corn

\$82.95 Per Person | *Ravioli Entree, \$69.95

Children’s Menu Available, \$28.95 (Ages 5-10)

Coffee, hot tea & iced tea are included. All other beverages are additional.

Prices are plus tax & gratuity. 20% gratuity added to groups of 6 or more.

RESERVATIONS ARE REQUIRED: 215-616-8108

Group of 6 or more require a credit card to hold the reservation and are subject to a cancellation fee of \$150 if you do not cancel your reservation on or before 7 days prior.

