



HAPPY 
thanksgiving

Freshly Baked Artisan Bread Basket

Whipped Sea Salt Earth Balance

STARTERS

Choose one:

Butternut Squash “Bisque” (v/gf)

Harvest Salad (veg/gf)

Garden Greens, Goat Cheese, Grape Tomatoes, Carrots, Red Onions,
Toasted Pecans, Sundried Cranberries, Wildflower Honey Vinaigrette

ENTREES

Choose one:

Roasted Heritage Turkey

Maple Whipped Sweet Potatoes, Apple Cornbread Stuffing,
Roasted Green Beans, Caramelized Brussels Sprouts,
Florida Orange & Cranberry Sauce, Natural Gravy

Autumn Vegetable “Pot Pie” (v)

Parsnip, Sweet Potato & Green Beans,
Cauliflower “Cream” Sauce, Pie Crust Crisp

Vegetable Lasagna (v/gf)

Roasted Vegetables, Cashew Ricotta,
House Pomodoro Sauce, Sautéed Garlic Spinach

DESSERTS

Choose one:

Pumpkin Pie

Cinnamon Whipped Cream, Candied Pecans

Apple Strudel

Tahitian Vanilla Crème Anglaise

Vanilla Ice Cream Sundae

Caramel Sauce, Fresh Berries

COCKTAIL SPECIALS

The Fall Fashioned

Misunderstood Whiskey, Cinnamon,
Cloves, Maple Syrup / 16

Farmer’s Passion

Chopin Vodka, Apple Falernum, Ginger Beer / 16

Adults: \$69.⁹⁵/pp

Children: (10 & under): \$29/pp

Kids’ menu options available upon request

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