



### 1ST COURSE CHOICES

#### HARVEST BUTTERNUT SQUASH SOUP

##### PIMENTO CHEESE *v*

House-made Pimento Cheese, Dill Pickles, Toasted Sourdough

##### FALL SALAD *v, gf*

Arugula, Goat Cheese Crumbles, Toasted Pecans, Dried Cranberries, Toasted Pepitas, Marinated Tomatoes, Balsamic Vinaigrette

### 2ND COURSE CHOICES

#### ROASTED TURKEY BREAST

Classic Dressing, Whipped Potatoes, Collard Greens, Cranberry Sauce, Bourbon Gravy

#### APPLE CIDER-MUSTARD GLAZED HAM

Brown Butter Mashed Sweet Potatoes, Mac & Cheese, Green Beans

##### TAVERN SALMON\* *gf*

Whipped Potatoes, Steamed Broccoli

#### 12-HOUR BRAISED SHORT RIB

Whipped Potatoes, Brussels Sprouts, Horseradish Cream

### 3RD COURSE CHOICES

#### PUMPKIN PIE • PECAN PIE

#### A LA CARTE SIDES \$6 *each*

Whipped Potatoes with Gravy

Brown Butter Sweet Potatoes *v, gf*

Mac & Cheese *v*

Green Beans *v, gf*

Green Bean Casserole *v*

Collard Greens *v, gf*

*v: vegetarian gf: gluten-friendly*

\*All foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions