



THANKSGIVING FEAST

THURSDAY, NOVEMBER 26TH 2026

SERVING 11:30AM - 7:30PM

FOR THE TABLE

TEDDY CORNBREAD
honey butter, seasonal berry jam

A LA CARTE COURSE

(choose one of the following)

BUTTERNUT SQUASH & PEAR SQUASH SOUP

crab, toasted pinenuts, coriander, creme fraiche

NOVEMBER HARVEST SALAD

local Maryland greens, honeycrisp apples, shaved fennel & blue cheese, pomegranate seeds, candied pecans, apple cider vinaigrette

CRANBERRY & LOCAL BEET SALAD

endive, spiced cranberries, apples, watercress, cider orange vinaigrette

SMOKED SALMON & GRILLED CAESAR SALAD

lemon confit, dill croutons, shaved parmesan cheese, pomegranates, caper caesar dressing

WILD MUSHROOM BEIGNETS

parsnip jam, white truffle aioli

ENDLESS CARVING STATION

LEAPING WATERS FARMS ROASTED TURKEY

traditional gravy, giblet gravy, housemade cranberry sauce

CEDAR PLANK WILD SALMON

SLOW ROASTED PRIME RIB OF BEEF

horseradish cream, natural jus

ENDLESS SIDES

MAPLE GLAZED HEIRLOOM CARROTS

BUTTERNUT SQUASH GRATIN

GREEN BEANS, BACON JAM, TOASTED LEMON

TEDDY MAC & CHEESE

ROASTED WINTER VEGETABLES

CARAMELIZED YAMS

ROASTED BROCCOLI & CAULIFLOWER

POMME PUREE

GORMAN FARM CREAMED SPINACH

TRADITIONAL BRIOCHE & HERB STUFFING

ROSEMARY & PECAN STREUSEL

DESSERTS

(choose one of the following)

PUMPKIN PIE DONUTS

sticky pecan, creme anglaise

APPLE CROSTATA

vanilla gelato, salted caramel

FLOURLESS CHOCOLATE CAKE

raspberry sorbet, cocoa nib crumble

WHITE CHOCOLATE CREME BRULEE

spiced seasonal berries

\$76 per person / \$39 for Children 12 & under

Tax, gratuity & beverages are not included

22% gratuity will be added to tables of 5 or more.

4.25% restaurant industry surcharge from rising prices & inflationary expenses. We appreciate your understanding and support.

Menu Items Subject to Change Based on Availability

Be
Grateful

