



1st

Choice of one

### FOIE GRAS TORCHON (n)

Brioche / Brandy Apple Butter / Cherry Confiture / Pickled Mustard Seeds / Micro Mustard Greens / Moldon Sea Salt / Maple-Roasted Pumpkin Seeds

### CHESTNUT BISQUE (veg) (gf) (n)

Spiced Apple Cider / Cinnamon / Sage / Apple Brandy Crème Fraiche

### POACHED SHRIMP COCKTAIL (gf) (df)

Wild Caught Gulf Shrimp / Horseradish Cocktail Sauce / Lemon

### BLACKMORE FARM ROASTED ROOT VEGETABLES (v) (n)

Carrots / Parsnips / Celery Root / Spanish Black Radish / Pumpkin Seed Brittle / Butternut Squash Seed Oil / Parsnip Puree / Shag Bark Hickory Syrup

### PENNSYLVANIA ARTISAN CHARCUTERIE BOARD (veg) (n)

Calkin's Creamery Hop & Spicy Cheese Curds / Brie / Lida Gold / Tonjes Beechwood Blue Blue / Chorizo Salami Whips / Boar's Head Salame / Capocollo / Sopressata / Black Mission Figs / Marcona Almonds / Cranberry & Hazelnut Crackers / Lukan's Farm Honey Comb

2nd

### BLACKMORE FARM SIGNATURE SALAD (v) (gf) (n)

Blackmore Farm Baby Greens / Pomegranate Arils / Jicama / Puffed Wild Rice / Candied Ginger / Shaved Radish / Delicata Squash / Lemon Poppy Seed Vinaigrette

Main

### TRADITIONAL ROAST TURKEY (n)

White & Dark Meat 4 Story Hill Farm Turkey / Lukan's Farm Honey Brine / Chestnut & Sausage Stuffing / Whipped Potatoes / String Beans / Blackmore Farm Carrots / Candied Yams / Cranberry Sauce / Pan Gravy

### CREEK STONE RANCH COWBOY STEAK (gf)

Rosemary, Black Pepper, & Garlic Rub / Parmesan & Truffle Frites / Asparagus / Herb-Roasted Forest Mushroom / Black Garlic / Sherry Bordelaise

### CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP\*

Broccolini / Roasted Shallots / Applewood Smoked Bacon / Roasted Garlic & Goat Cheese Smashed Potato / Brandied Apple Demi-Glace

### DIVER SEA SCALLOP\* (gf) (df)

Butternut Squash Puree / Crispy Leeks / Butternut Squash Seed Oil / Shaved Fennel & Honey Crisp Apples / Maple Cider Dressing

### KOREAN VEGETABLE BIBIMBAP (v) (gf) (n) (s)

Carrots / Green Onions / Baby Corn / House Kimchi / Roasted Lion's Maine Mushroom / Cucumbers / Avocado / Sessy CBD-Infused Sesame Oil / Sticky Rice / Toasted Cashews / Crispy Tofu / Bulgogi Sauce

### KING SALMON\* (df)

Sundried Cranberry & Root Vegetable Farro Salad / Wild Rice / Roasted Badger Flame Beets / Cranberry Gastrique / Pumpkin Seed Oil

### ROASTED HONEY NUT SQUASH (v) (n)

Quinoa / Chickpeas / Tart Apples / Kale / Pomegranate / Roasted Campari Tomato / Toasted Hazelnuts / Roasted Cipollini Onions / Butternut Squash Seed Oil / Saba

We are proud of sourcing only sustainable seafood, local produce, our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry. Locally sourced farms include:

Anthill Farms   Calkin's Creamery   Mountain View Mushrooms   Quails R' Us   Lukan's Farm   Blackmore Farm

v = Vegan   veg = Vegetarian   gf = Gluten Friendly   n = Contains Nuts or Seeds   df = Dairy Free   gel = animal gelatin   s = soy

Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.