

Thanksgiving Thursday, Nov 26th 2020



Reservations Required

Seatings at Noon, 2 p.m., 4 p.m.

45 plus service fee 20% and tax 8%

Takeout Orders Available 1 week in Advance

A LA CARTE APPETIZERS

FARMfamous Fries Parmesan, Fresh garlic, Lemon Zest, Chili Flakes,
Parsley, Turmeric Aioli 9.5

FARMhouse Fries Salt & Pepper, Tailgate Chipotle Catsup 8.5

White Bean Hummus Rosemary Pita Crisps 8

AMUSE BOUCHE

Quinoa & Wild Rice Salad, Local Garlic Scapes & Oregano Vinaigrette

FIRST COURSE

Butternut Squash & Banana Bisque with Coconut Milk & Chives

-or-

Mixed Greens, Toasted Pumpkin Seeds, Capriole Goat Cheese, Apple Butter Vinaigrette

MAIN COURSE OPTIONS

Bourbon-Brined Roast Turkey, Cornbread & Sage Stuffing

Truffle Scented Giblet & Mushroom Gravy

Mashed Local Sweet Potato, Molasses & Walnuts

Green Bean Casserole with Local Bacon & Crispy Onions

Orange & Cranberry Compote

-or-

Stuffed Turkish Vegetables: Stuffed Assorted Vegetables, Herbed Tofu Dressing,

Pine Nuts, Dried Fruit, Roasted Red Pepper Sauce & Basil Oil (Vegan)

DESSERT PLATE

Pumpkin Pie with Whipped Cream, Candied Pecans, Pumpkin Coulis

*Menu subject to change due to market availability www.farm-bloomington.com 812-323-0002