

1776
MORRISTOWN

Thanksgiving

M E N U



SHARABLE FOR THE TABLE

CLOTHESLINE BACON 24
black pepper, maple glaze, pickle, lemon

EAST COAST OYSTERS 21
half dozen naked – mignonette

\$89 PRIX-FIXE MENU

ROASTED BUTTERNUT SQUASH SOUP
apple & pomegranate

BEET THE COLD SALAD
butternut, goat cheese, almonds, beets, dried cranberries, maple balsamic

BAKED BRIE & FIG GALETTE
buttery tart, honey, thyme, pistachios

KALE AND CHICKPEA SALAD
pistachios, pecorino, crispy shallots, lemon herb vinaigrette

ENTRÉES

1776 THANKSGIVING DINNER
heritage turkey, sausage stuffing, honey glazed carrots, whipped potatoes, giblet gravy, cranberry

PUMPKIN RAVIOLI
brown butter, sage, pomegranate, walnuts

MAPLE AND WALNUT CRUSTED SALMON
Farro, baby kale, butternut, orange zest

AUTUMN APPLE CHICKEN
Polenta, brussels sprouts, pancetta, pomegranate, and rosemary jus

8OZ FILET MIGNON
*mashed potatoes, haricot verts, red wine demi
+ NY Strip 12 oz - \$12 supplement +*

SIDES ADDITIONAL \$12 EACH

CRISPY BRUSSELS SPROUTS
bacon, pomegranate

SAUSAGE & APPLE STUFFING

CANDIED YAMS & PECANS

DESSERT

APPLE CIDER CHEESECAKE
maple whipped chantilly cream, grated cinnamon

PUMPKIN BREAD PUDDING
toasted pecans, salted caramel ice cream

CARROT CAKE
brown butter cream cheese frosting

12 AND UNDER \$35

20% GRATUITY WILL BE ADDED TO THE FINAL BILL