



market table

Thanksgiving

November 27th, 2025

\$98 pp



first choice of

Butternut Squash Bisque roasted apples, ginger, spiced pepitas

Burrata shaved brussels, dried cherries, pistachios, crispy pancetta, grilled sourdough

Hiramasa Crudo yuzu vinaigrette, charred blood orange segments, avocado mousse, crispy nori

Chicory Salad spicy maple vinaigrette, roasted pear, radish, blue cheese, toasted walnuts

Cavatelli blistered tomatoes, oyster mushrooms, spicy tomato broth, guanciale

second choice of

Roasted Holiday Turkey rosemary & riesling brined, root vegetable dressing,

sautéed greens, sage giblet gravy, cranberry sauce

Roasted Cod mushroom risotto, melted leeks, parmesan, crispy leeks

Grilled Faroe Island Salmon* roasted delicata, sauteed swiss chard, celery root puree, pickled squash

Pumpkin Panisse cranberry mostarda, herbed oyster mushrooms, chilies, toasted almonds

Petite Filet* grilled broccolini, fondant potatoes, red wine jus

third choice of

Apple Galette frangipane, almond brittle, vanilla rum gelato

Pumpkin Cheesecake gingersnap crust, walnut caramel sauce

Flourless Chocolate Cake red wine poached pears, spiced chantilly

Spiced Panna Cotta honey roasted figs, cacao nibs

for the table

Shaved Burgundy black truffles to any dish 25

Seared Brussels Sprouts pear gastrique, sage, pecans 15

Sweet Potato Mash spiced walnuts, chives 13

Roasted Cauliflower currant caper relish, pine nuts 14

Focaccia olive oil, oregano 7

chef/partner Mike Price chef de cuisine Dana Beam

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

drink specials

cocktails

Carmine 54

mezcal, elderflower, grapefruit, lime 17



Orchard Spritz

cocchi americano, lillet, pear, prosecco 17



Skeleton Key

lime leaf vodka, lychee liqueur, elderflower 19



Ruby Rita

reposado tequila, triple sec, spiced hibiscus 18



Call Me By Your Name

neversink gin, lillet blanc, peach, lemon,
jasmine 19



Black Mamba

pisco, passion fruit, strega, lime, egg white 18



Bourbon Street

brown butter washed bourbon, vanilla, spiced
simple, black walnut bitters 20

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Pushing Daisies

green tea, basil, mint, lime 12



Sorrel Soda

house-made spiced hibiscus soda 13

wines by the glass



organic



biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Rosé Frizant Mas de Daumas Gassac, 2023, Languedoc, France 17

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 20

rosé

Côtes de Provence Fouquette 'Cuvée Rosé d'Aurore', 2024, Provence, France 17

orange

Grillo Di Giovanna 'Camurria', 2024, Sicily, Italy 17

white

Chasselas Doré The Eyrie Vineyards, 2023, Dundee Hills, Oregon 17

Sancerre Sylvain Bailly 'Terroirs' 2024, Loire Valley, France 22

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2023, Tuscany, Italy 16

Chardonnay Edith & Ida, 2022, Mendocino County, California 18

red

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California 19

Gamay Domaine la Prebende, 2024, Beaujolais, France 17

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2022, Sicily, Italy 16

Cabernet Sauvignon Camp, 2023, Sonoma County, California 19

beer

Athletic Brewing Co. Non-Alcoholic IPA Connecticut 7

Rothaus Pils Tannenzäpfle Germany 10

Victory Prima Pilsner Pennsylvania 8

Negra Modelo Mexico 9

Fiddlehead Hazy IPA Vermont 9

our dedicated beverage director

Lisa Komara