

Union Tavern

THANKSGIVING

\$55 per person

starters

BUTTERNUT SQUASH SOUP

Toasted almonds and frizzled leeks

STUFFED MUSHROOMS

Sweet sausage, root vegetables, spinach, fresh herbs, panko breadcrumbs

ORZO SALAD

Spinach, ricotta salata, roasted pine nuts, dried cranberries

BAKED BRIE

Honey, cranberry jam, toasted almonds, crostini's & crackers

MIXED GREEN SALAD

Grape tomato, cucumber, red onion, radish, carrots, ranch dressing & balsamic vinaigrette

sides

GARLIC MASHED POTATO

ROASTED SWEET POTATO WEDGES

SOUTHERN MAC & CHEESE

ROASTED GREEN BEANS

CREAMED CORN

desserts

APPLE PIE

PECAN PIE

CHEESECAKE

TIRAMISU

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

***A 20% gratuity will be added to parties of 6 or larger*

****Checks can be split up to three ways*

entrees

ROASTED WHOLE TURKEY

Served with sausage stuffing, turkey gravy & cranberry sauce

MAPLE GLAZED HAM

Maple Glazed Ham

ROASTED EYE ROUND BEEF

Wild mushroom Au Jus

kids buffet

CHICKEN FINGERS

FRIES

PENNE WITH BUTTER

SLIDERS

cheese & plain

BROWNIES

CHOCOLATE CHIP COOKIES