

GIVE THANKS



at v's taproom

STARTERS & SALADS

assorted fruit platter

charcuterie board

assorted meats & cheeses

classic caesar

shaved grana . crouton . crispy capers

traditional mixed greens

tomato . cucumber . carrot . red onion
crouton

fall harvest

mixed greens . tri-color quinoa . dried
cranberries . apples . candied walnuts
roasted butternut squash

MAINS

oven roasted turkey breast & thighs

bourbon honey glazed ham

prime rib

grilled salmon

béarnaise sauce

butternut squash ravioli

alfredo . sage

SIDES & SAUCES

accompaniments

rustic herbed stuffing

candied yam marshmallow gratin

balsamic roasted baby heirloom carrots

grand marnier whole cranberry sauce

lemon mascarpone creamed corn

roasted garlic yukon mash

roasted green beans with almonds

baked macaroni & cheese

saucés

herbed turkey gravy . bourbon glaze

creamy horseradish

SWEETS

cakes . pies . cookies . brownies

\$60 members | **\$70** guests | **\$25** kids 5-16

complimentary kids 4 & under

price is not inclusive of tax or gratuity

