



Be Thankful

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 sauce | 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

SAUCES

herbed turkey gravy | bourbon glaze

creamy horseradish

••• Sweets •••

ASSORTED SWEET TREATS

cakes | pies | cookies | brownies

•••

\$55 Members | \$65 Guests | \$25 Kids 5-16

Complimentary Kids 4 & Under

price is not inclusive of tax or gratuity