



Molly Pitcher Inn
Thanksgiving Menu

Appetizers

Shrimp Cocktail 16.95

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

Burrata 16.95

Nueske's Applewood Bacon, Roasted Sweet Potato, Pickled Pearl Red Onion, Frisee, Toasted Pumpkin Seed, Roasted Chili Oil

Butternut Squash Ravioli 14.95

Roasted Shallot Cream, Root Vegetable Ragout

"Cheese" Pumpkin Soup 10.95

Pecan, Pumpkin Seed Granola, Spiced Honey Crème Fraiche

Baked Onion Soup Gratin 10.95

Crouton, Gratinee Gruyere Cheese

Wild Mushroom Manchego Tart 14.95

Shitake, Oyster, Hon Shimeji, Manchego, Herbs

Oysters 16.95

Baby Beets, Radish, Mignonette, Micro Daikon

Salads

Harvest Salad 12.95

Frisee, Lola Rossa, Roasted Brussels Leaves, Lardons, Dried Cranberries, Shallots, Aged Sherry Vinaigrette, Toasted Hazelnuts

Mixed Baby Greens Salad 10.95

Comte Cheese, Granny Smith Apple Chips, Charred Yams, Apple Cider Vinaigrette

Caesar Salad 8.95

Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Caesar Dressing

Entrées

Traditional Turkey 32.95

Roasted Light and Dark Meat, Cranberry Sausage Stuffing, Braised Heirloom Baby Carrots, Whipped Potatoes, Cranberry Orange Compote, Natural Jus

Citrus Faroe Island Salmon 31.95

Lemon Thyme Crumble, Braised Black Lentils, Creamy Leeks, Pickled Mustard Seeds

Garlic and Herb Rubbed Prime Rib 38.95

Gruyere & Duchess Stuffed Potato, Roasted Brussel Sprouts, Cippolini Demi-Glace

Vegan Black Lentil Succotash 24.95

Roasted Cheese Pumpkin, Turnips, Baby Heirloom Carrots, Pumpkin Seeds, Warm Aged Sherry Shallot Vinaigrette, Pickled Red Onion

Additional Sides – 6.95 each

Sweet Potato, Oat, Marshmallow Cassoulet

Braised Heirloom Baby Carrots

Crispy Brussel Sprouts with Lardons

Gruyere & Duchess Stuffed Potato