Thanksgiving at the Charmant

THANKSGIVING DINNER PLATTER

FERNDALE FARM ROASTED TURKEY OR ***ST. JOE'S*** BOURBON GLAZED HAM

SERVED WITH:
fennel sausage stuffing
local farm brussels sprouts with toasted walnuts
maple & rosemary roasted ***amish*** acorn squash
whipped yukon gold potatoes
dinner roll with butter
cranberry chutney
turkey gravy
39

STARTERS & SIDES

FRENCH ONION SOUP
crouton, ***roth creamery*** gruyere
13

LOCAL APPLE PANZANELLA
pumpernickel, arugula, pecan
hidden springs sheep's cheese
raisin vinaigrette
16

BEETS & BURRATA
grilled raddichio, gingerbread, hazelnut
citrus poppyseed gastrique
16

GOAT CHEESE & HONEY
amish honey, house focaccia
16

THANKSGIVING SIDE
fennel sausage stuffing
local brussels sprouts with toasted walnuts
maple & rosemary acorn squash
OR
yukon gold whipped potatoes
8 *each*

FEATURED ENTREES

GRILLED RIBEYE
fingerling potatoes, ***local farm*** greens, herb butter
57

LOUNGE BURGER
hook's colby, red onion, secret sauce, frites
24

PAPPARDELLE
mushroom & cauliflower bolognese
driftless mycology oyster mushrooms
pecorino
25

NORWEGIAN SALMON PROVENÇAL
lentils, tomatoes, castelvetrano olives
charred lemon, fines herbs
42

PUMPKIN CURRY
forbidden rice, chickpea, coconut milk
crispy delicata, basil
26

BRAISED SHORT RIB
carrot, parsnip, pearl onion, broccolini, demi
48

A 20% gratuity will be added to parties of eight or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, as well as unpasteurized milk, may increase your risk of food-borne illness.