



eat local. eat well.



Starter

Roasted Chioggia Beet Salad

Monocacy Ash Goat Cheese | Currants | Spiced Pecans | Rocket Lettuce | Citrus Basil Vinaigrette
or

Roasted Acorn Squash Bisque

Toasted Seed | Chives

Fork & Knife

Slow Roasted Free Range Turkey

Rosemary Rub | Home-Style Brown Gravy
Or

Braised Short Rib

Red Wine Reduction | Roasted Root Vegetables
Or

Loch Duart Salmon

Chipotle Glaze | Roasted Corn Sauce

Served Family Style

Housemade Corn Bread Stuffing

Toasted *Lyon Bakery* Artisan Bread | Fresh Sage | Oregano

Roasted Vegetables

Butternut Squash | Sweet Potato

Chef's Green Bean Casserole

Mother Earth Farm Fresh Mushroom | Sautéed Pressed
Shallots

Olive Oil Mashed Potatoes

First Pressed Olive Oil | Whipped Kennebec

Organic Cranberry Sauce

Citrus Orange Zest | Organic Nectar Agave

Dessert

Bear Mountain Orchard Apple Pie | Bourbon Pecan Pie | Seasonal Pumpkin Pie

Thanksgiving meal, priced at \$35 per person.

To make reservations, please contact Cooper's Mill at 301.828.2017