

BRIDGET FOY'S

THANKSGIVING MENU



SOUPS + SALADS



HARVEST SALAD

kale / arugula / butternut squash / goat cheese /
pumpkin vinaigrette / pepitas \$10

HOUSE SALAD

spring mix / cucumber / red onion / cherry tomato
honey white balsamic vinaigrette \$8

TOMATO FENNEL SOUP

herb crostini \$6

BUTTERNUT SQUASH

toasted pumpkin seeds \$7

STARTERS



DEVILED EGGS

country ham \$5

SMOKED EGGPLANT HUMMUS

grilled pita / olive tapenade / marinated feta \$7

GOBBLER FLATBREAD

turkey / cranberry compote / mashed potato /
shaved brussel sprouts \$12

POINT JUDITH CALAMARI

spicy house marinara / remoulade \$10

CHEESE + CHARCUTERIE BOARD

selection of meats + cheeses
\$14



ENTREES



GRILLED RIB-EYE

mashed potatoes / green beans / chipotle onion
relish \$27

FETTUCCINE

creamy basil pesto / kale / butternut squash \$19
Grilled Shrimp \$6

SEARED SALMON

bok choy / shitake mushrooms / dashi broth /
horseradish \$24

CADILLAC MEATLOAF

mashed potatoes / green beans / mushroom gravy
\$20

THANKSGIVING TURKEY DINNER

roasted turkey / mashed potatoes /
stuffing / brussel sprouts /
cranberry compote / gravy

\$28



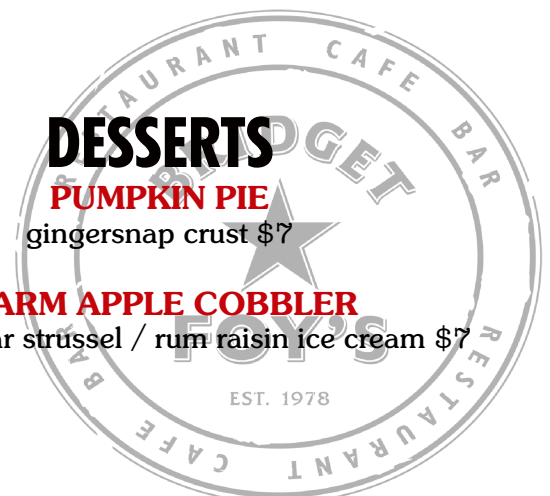
DESSERTS

PUMPKIN PIE

gingersnap crust \$7

WARM APPLE COBBLER

brown sugar strussel / rum raisin ice cream \$7



The consumption of raw or uncooked foods may increase your risk of food borne illness,
especially if you have certain medical conditions.

CHOCOLATE CHIP COOKIE

walnuts / chocolate sauce / vanilla ice cream \$7