Thanksgiving

Butternut Squash Soup
Slow-Roasted Turkey with Pan Gravy

Featuring House-Made Sides:
Traditional Stuffing
Roasted Green Beans & Carrots
Mary’s Potatoes
Cranberry Sauce

Pumpkin Praline Cheesecake
A Collaboration with Eli’s Cheesecake of Chicago
Vanilla Whipped Cream, Caramel Sauce


Pairs with our November Wine of the Month

Gewürztraminer Sauvignon Blanc
Lychee, passion fruit, lemon, lime, melon, and spice aromas lead to an equally impressive, rich and well-balanced slightly sweet palate. The finish is fruity, spicy, and long lasting, making this a beautiful, food-friendly blend.

9.00

Cranberry Sangria
Cranberry Wine, Fresh-Squeezed Juices, Spiced Cranberry Syrup

7.50 glass | 23.99 pitcher