

— The —
OZARK MILL



FINLEY *F* FARMS

THURSDAY, NOVEMBER 28th, 2024

\$58 adults | \$22 ages 4-12 | complimentary ages 3 & under

SOUP & SALADS

- DINNER ROLLS** whipped honey butter, jams
- AUTUMN SQUASH BISQUE** roasted apple & butternut
- FIELD GREENS** shaved vegetables, candied pecans, mixed dressings
- CAESAR SALAD** garlic parmesan dressing, sourdough croutons
- CRANBERRY SALAD** celery root, broccoli, apple cider vinaigrette

GRAIN STATION

- SHRIMP & GRITS** roasted tomato & bacon gravy, parmesan grits
- ANCIENT GRAINS** butternut squash, brassica, fennel salad
- MAC N CHEESE** aged cheddar sauce, shells

CARVING STATION

- HERB BUTTER ROASTED TURKEY BREAST** sage gravy
- HICKORY SMOKED HAM** apple cider maple glaze
- SPICE CRUSTED BEEF STRIPLOIN** lemon caper cream, peppercorn au jus
- ROASTED SALMON** roasted tomatoes, asparagus, citrus beurre blanc

SIDES

potato & boursin puree | traditional herb stuffing | citrus glazed baby carrots
roasted sweet potato & shishito peppers | green bean casserole

DESSERT STATION

green tomato cake | assorted dessert bars
flourless chocolate tort (GF/nut-free) | pumpkin cheesecake tarts
assorted cookies | apple bread pudding & toffee sauce | assorted pies

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VG-vegan GF-gluten-free