



Temple bar



FIRST COURSE

Squash Bisque 9

Candied Pumpkin Seeds, Crème Fraîche
2018 Henri Bourgeois Sancerre, France 13/52

Market Salad 13

New England Apples, Tomato, Radish, Cider Vinaigrette
2018 Villa Maria Sauvignon Blanc, New Zealand 10/40

MAIN COURSE

Heritage Turkey Dinner 26

*Garlic-Whipped Potatoes, Maple-Roasted Squash,
Date & Mushroom Stuffing, Cranberry Sauce*
2015 Jaboulet Aîné Côtes du Rhône, France 11/44

New England Pot Roast 28

Heirloom Carrots, Macomber Turnips, Fingerling Potatoes, Red Wine Demi
2016 Erath Pinot Noir, Oregon 13/52

DESSERT

Pecan Pie 9

Chantilly Cream
Chateau Bel Air Semillon, France 10

Apple Pie 9

Cinnamon Streusel
Lustau Oloroso Sherry, Spain 9

SIDES

8 each

Maple-Bacon Brussels Sprouts

Date & Mushroom Stuffing

Garlic-Whipped Potatoes

Heirloom Carrots

Executive Chef Bryce Hall

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party