

BANK & BOURBON

Reservations available from 11:00 a.m. to 9:00 p.m.
\$80 PER ADULT
\$25 PER CHILD (12 and under)
\$35 OPTIONAL WINE PAIRING

SALADS

ROASTED SQUASH SALAD *cranberry, candied walnuts, goat cheese*

BROCCOLI-BABY KALE CAESAR *parmesan & garlic croutons, caesar dressing*

HEIRLOOM ROASTED CARROTS *baby kale, toasted pistachios*

BRUSSELS SPROUTS SALAD *champagne-mustard*

MIXED GREENS *baby greens, candied pecans, grafted cheddar, local apples*

FROM OUR CARVING BLOCK

HERB ROASTED PRIME RIB *horseradish sauce*

ROASTED LANCASTER TURKEY *house gravy*

WHOLE ROASTED VERLASSO SALMON *lemon-cucumber yogurt*

DISPLAYS

SEAFOOD

cape may salt oysters, poached shrimp, ahi tuna, cocktail sauce, lemon, mignonette

AGED HAM

benton's ham, la quercia prosciutto, hamery ham, pickled vegetables, whole grain mustard, goat butter

LOCAL CHEESE

birchrun hills farm blue, yellow springs farm cloud nine, goat rodeo farms more cowbell

VEGETABLE CRUDITÉ

house-made dill ranch

ROASTED BUTTERNUT SQUASH SOUP

pickled apple, nutmeg crème fraiche

ARTISAN BREADS

whipped butter, assorted house-made jams, birchrun blue cream, bacon marmalade, crispy fingerlings

ACCOMPANIMENTS

GREEN BEAN ALMONDINE *roasted brown butter, fine herbs*

ROASTED ROOT VEGETABLES *herb butter, pickled red onion*

JERSEY CRANBERRY RELISH *orange zest, cinnamon, clove*

WHIPPED YUKON GOLD POTATOES

GRAFTON CHEDDAR MAC & CHEESE

FROM OUR BAKER

PUMPKIN PIE

MAPLE-BOURBON PIE

APPLE PIE

PB&J BROWN BUTTER BARS

PEAR-CARAMEL PARFAIT

FLOURLESS CHOCOLATE TORTRE GF

WHOOPIE PIES

BERRY CHEESECAKE

CHEF'S ASSORTED COOKIES

FOR CHILDREN

GRAFTON CHEDDAR MAC & CHEESE

BEEF SLIDERS WITH AMERICAN CHEESE

CHICKEN TENDERS