

family style

# A S H

HEARTH  AND BAR

thanksgiving

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## MAINS

mains served on a bed of their accoutrements

hay smoked pork belly GF  
miso / caramelized onions / herbs

roasted turkey breast GF  
ember-baked carrots / traditional gravy

hearth cooked lamb shoulder GF  
hasselback potatoes / kale / tarragon emulsion

## SIDES

iron horse stuffing  
local venison sausage / brioche / fresh herbs

wood-fired radicchio GF/  
garlic oil / elecampane & burnt honey sauce / fennel pollen

winter squash GF/VG  
endive & bourbon maple vinaigrette

## DESSERT

burnt grapefruit GF/  
campari granita / whipped mascarpone

pumpkin pie in a jar  
meringue / graham cracker streusel



executive chef  
franklin perdue

adults 79  
kids under ten 29

chef de cuisine  
eric zangara

GF = gluten free,  = vegetarian, VG = vegan

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions