ROHR’S
THANKSGIVING MENU

FOR THE TABLE
HUMMUS
with Garlic Naan Bread, Pickled Turnips, Pine Nuts, Chimichurri  14
PUGLIAN BURRATA
with Extra Virgin Olive Oil, Balsamic, Garlic Sourdough  16
FRIED CALAMARI
Marinara, Garlic Aioli, Lemon  17

PRE-FIXE MENU
STARTERS
TUSCAN KALE CAESAR SALAD
Romaine, Caesar Dressing, Sourdough Crouton, Parmesan Cheese
BEET SALAD
Arugula, Feta, Candied Pecans, Lemon Vinaigrette, Balsamic Glaze 🍃
WHISKEY BRAISED PUMPKIN SOUP BISQUE 🍃

MAINS
TURKEY CONFIT
Jalapeño-Cheddar Cornbread Dressing, Stewed Collard and Mustard Greens,
Garlic Mash, Pinot Noir Spiked Cranberry Sauce  55
HONEY GARLIC GRILLED SALMON
Blackeye Peas with AppleWood Smoked Bacon, Lemon Butter Sautéed Haricot Vert  64
ANCHO RUBBED PRIME RIB
Sweet Potato Mash, Brussel Sprouts with Granny Smith Apples, Caramelized Onions and Maple Glaze  70
ROASTED DELICATA SQUASH
Warm Quinoa and Cranberry Stuffing, Baby Spinach, Pistachio, and Orange Zest, Grilled Asparagus  46 🍃

CHOICE OF DESSERT
APPLE PIE
PUMPKIN CHEESECAKE
SEASONAL GELATO

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw
or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

contains nuts