

445 PROVIDENCE MAIN STREET

grille ON MAIN

Happy Thanksgiving!
November 28th, 2024

COCKTAILS

THE VILLAGE GARDEN

*bombay sapphire, fresh lime,
cucumber & basil 11*

SEARED & SMOKED

*montelobos mezcal,
charred pineapple syrup, angostura
and orange bitters 15*

PAL O'MINE

*el jimador blanco, grapefruit,
fresh watermelon & lime,
jalapeño tincture, soda, tajin rim
11*

MANGO TANGO

*diplomatico white rum,
mango pureé, mint syrup, lime 12*

SOUTHERN SUNSET

*traveler's blended whiskey,
ripe peach, brown sugar syrup,
mint, fresh lemon 14*

WINE BY THE GLASS

PROSECCO, Maschio

Treviso, Italy 10

BRUT ROSÉ, Gratién & Meyer

Loire Valley, France 13

SAUVIGNON BLANC, Glazebrook

Marlborough, New Zealand 11

CHARDONNAY,

Coppola "Director's Cut"

Sonoma, CA 12

ROSÉ

Bodegas Trenz "Acentuado"

Castilla la Mancha, Spain 10

PINOT NOIR, Cline Cellars

Sonoma Coast, California 11

BORDEAUX BLEND, Bellevue-Peycharneau

Bordeaux, France 14

CABERNET SAUVIGNON, Greenwing

Columbia Valley, WA 11

MALBEC, Luigi Bosca

Mendoza, Argentina 14

choice of one starter

Butternut Squash Soup

crème fraîche

Harvest Greens Salad

*granny smith apple, herbed goat cheese, toasted pecans,
maple-dijon vinaigrette*

Autumn Squash Ravioli

crushed peanuts, sage brown butter

choice of one entrée

Oven Roasted Turkey Breast, *cranberry sauce, pan gravy*

Pan Seared Scottish Salmon, *citrus beurre blanc*

Grilled New Zealand Lamb Chops, *cherry port glaze*

Herb Crusted 12oz Prime Rib, *au jus, horseradish cream sauce* (+\$10 supp)

*all entrées are served with mashed potatoes, buttered green beans,
traditional herb stuffing*

choice of one dessert

Spiced Pumpkin Cheesecake

chantilly cream

Apple & Caramel Tartlett

vanilla bean ice cream

Maple Pecan Pie

bourbon caramel sauce

\$65 per person (excluding tax and gratuity)