

## **Thanksgiving Day Special**

Free Range Local Julian Cider Brined Roasted Turkey G/F

Cornbread Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Local Sage-Turkey Gravy G/F

Frenched Green Beans with Caraway Seeds G/F

Cinnamon Roasted Butternut Squash G/F

Special Raw Cranberry Sauce G/F

\$45.00

## **Vegan/Vegetarian Special**

Vegan Shepherd Pie

Frenched Green Beans with Caraway Seeds G/F, VEG

Cinnamon Roasted Butternut Squash G/F

Special Raw Cranberry Sauce On the Side G/F

\$40.00

## **Other Special Entrees**

Pistachio Crusted Rack of Lamb with two Double Chops and  
Chef's Honey-Mustard Sauce G/F

Cornbread Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Frenched Green Beans with Caraway Seeds G/F

Cinnamon Roasted Butternut Squash G/F

Special Raw Cranberry Sauce On the Side G/F

\$50.00

Coriander-Cashew Dusted Faroe Island Salmon G/F

Cornbread Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Frenched Green Beans with Caraway Seeds G/F

Cinnamon Roasted Butternut Squash G/F

Special Raw Cranberry Sauce On the Side G/F

\$45.00

## Handcrafted Desserts

**Apple Cobbler** with Chef's Caramel Sauce and Vanilla Ice Cream 11.00 (takes 15 minutes)

**Pastry Chef's Special Pumpkin Pie with Whip Cream** 9.00

**Chef's Special Cheese Cake** 10.00

**Triple Layer Cream Cheese Carrot Cake** G/F 12.00

**Profiteroles** with Chocolate Ice Cream and Chef's Chocolate Sauce 12.00

**Chocolate Flourless Cake** G/F 10.00

## Beverages:

Local Fresh Pressed **Julian Apple Cider** 4.00

Apple Palmer (Iced Tea/Julian Apple Cider) 4.50 Sparkling Apple Cider 4.00

Sparkling Water: Sm/Med/Lg Fresh Brewed Black Iced Tea 3.00

Coke, Diet, 7up 3.50 **Bottled:** Bundaberg Ginger Soda 4.50

**Bottled:** Henry Weinhard Root Beer or Orange Cream Soda 4.50

Hot Chocolate with Whip Cream 4.00 Hot Tea (Black, Green and Herbal) 4.00

**Café Moto** Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 4.00

**Café Moto** Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

## Beer:

Choice of Rotating Draft Beers: 7.50

Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.50

## Julian Hard Cider

●12oz Harvest Apple Hard Cider 6.95

●22oz Julian Apple Pie or Cherry Bomb Hard Cider

## Full Sommelier Curated Wine List Available

## **Thanksgiving Day at Jeremy's on the Hill**

*Happy Thanksgiving from our entire team and thank you for joining us today! We are pleased to offer the following limited menu offerings on this special holiday from our family to yours. Our full menu will be available again starting tomorrow. Please understand we will not be able to offer any special sides or substitutions due to the business of this wonderful holiday. Also, we will not be able to split multiple checks.*

## Appetizing Starters & Light Grazing

**Vegan Soup Du Jour** G/F Cup 6.00 Bowl 8.00 **Lobster Bisque** Cup 8.95 Bowl 10.95

**Cheese Plate** Three Cheeses, Accompanied by Apples,

House Pickled Vegetables, and Fig Chutney G/F 18.95 Add Five Slices of Prosciutto 8.00

**Jeremy's Famous Brussels Sprouts:** Served Crispy in House Ponzu!

**Half Order** 8.95 VEG

**Full Order** 12.95 VEG

**Classic Macaroni and Cheddar Cheese** 8.95

## Fresh Green Salad

**Julian Apple Salad** with Mixed Organic Greens with Apples, Candied Nuts, Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles G/F 12.95