

THANKSGIVING

HAPPY THANKSGIVING

Our extravagant holiday buffet lets you and your loved ones feast to your heart's content!

11AM-5PM | \$85 per person *KIDS 12 & UNDER | \$25

APPETIZERS

POTATO PANCAKES

PASTRAMI-CURED GRAVLAX, DILL CREAM

BAKED BRIE

FIG JAM, PROSCIUTTO, AGED BALSAMIC

KALE & BABY SPINACH SALAD

QUINOA, BABY GOLDEN BEETS, CANDIED WALNUTS, FETA, APPLE DRIED CRANBERRY, CHARDONNAY VINAIGRETTE

SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

QUICHE LORRAINE

EGG CUSTARD, APPLEWOOD SMOKED BACON, GRUYÈRE

BUTTERNUT SQUASH BISQUE

APPLE AND CURRANT RELISH, TOASTED PEPITAS, CRÈME FRAÎCHE

HOUSE-BAKED BISCUITS, SWEET CORNBREAD, & DINNER ROLLS

HONEY BUTTER, SELECTION OF LOCAL JAMS

COCKTAILS

PSL MARTINI \$18

VODKA, ESPRESSO, COFFEE LIQUEUR, PUMPKIN SPICED SIMPLE SYRUP, CREAM

SWEATER WEATHER \$18

BOURBON, SPICED PEAR LIQUEUR, LEMON JUICE, HONEY SYRUP, GINGER BEER

ST. GERMAIN SPRITZ GLASS \$18 | PITCHER \$65

*BOTTOMLESS BLOODY MARYS \$32

*BOTTOMLESS MIMOSAS \$32

*Bottomless alcohol service is offered for a maximum of 2.5 hours, not to exceed more than 5 alcoholic beverages per guest. Bottomless alcohol service is in compliance with all TN Alcohol Beverage Commission Rules & Laws. It is illegal in the state of TN to consume bottomless alcohol without the individual purchase & consumption of food. We reserve the right to refuse service to any guest.

ENTRÉES

CLASSIC HERB ROASTED TURKEY BREAST

GIBLET GRAVY, CRANBERRY RELISH

APRICOT-MUSTARD GLAZED HAM

CARAMELIZED APPLE, SHERRY PAN SAUCE

BLACKENED KVAROY ARCTIC SALMON

LEMON-DILL CREAM AND TUSCAN KALE

POMMES PURÉE

YUKON GOLD POTATO, SWEET CREAM BUTTER

GRUYÈRE & VERMONT WHITE CHEDDAR MAC N' CHEESE

HERBED PARMESAN CRUMB

BROWN BUTTER SWEET POTATO CASSEROLE

TOASTED MARSHMALLOWS, CANDIED WALNUTS

CORNBREAD STUFFING

APPLE, SAGE AND SAUSAGE

SMOKED GOUDA GREEN BEAN CASSEROLE

WILD MUSHROOM BÉCHAMEL, SHERRY, CRISPY SHALLOTS

HONEY & THYME GLAZED CARROTS AND PARSNIPS

FALL VEGETABLE HASH

ROASTED BRUSSEL SPROUTS, SMOKED BACON LARDONS, LACINATO KALE, YAMS, SWEET PEPPERS, BALSAMIC PICKLED ONIONS

DESSERTS

TRADITIONAL PUMPKIN PIE

FALL APPLE CRUMBLE

CINNAMON CRÈME BRÛLÉE (GF)

CRANBERRY CHEESECAKE TRIFLE

CHOCOLATE MAPLE MOUSSE (GF)

MINI CARAMEL APPLE DIPPERS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs could increase your risk of contracting a food borne illness. Prices are subject to 15% State Liquor Tax and are subject to an additional 9.25% sales tax. 20% Gratuity will be added to all checks.

Stompin'
Grounds
restaurant

ALWAYSGRINDIN.COM