



**BUCKEYE**  
R O A D H O U S E

# *THANKSGIVING MENU*

NOVEMBER 28, 2019

Assorted Artisan Bread Basket

Garlic Herb Butter & Goat Cheese Spread

## TO START

Dungeness Crab Pillows

Toasted Brioche

## SOUP

Roasted Butternut Squash & Apple

Cranberry-Pecan Relish

## SALAD

Organic Little Gems & Red Oak,

Fuyu Persimmon, Candied Walnuts, Gorgonzola,

Pear Vinegar, Mint

## THANKSGIVING DINNER

Roasted Natural Fulton Valley Thanksgiving Turkey  
Sage & Onion Stuffing with Foraged Mushrooms &  
Roasted Garlic  
Cranberry Sauce with Cinnamon & Orange  
Yukon Gold Mashed Potatoes  
Roasted Autumn Vegetables  
Our Famous Maple Mashed Yams  
Black Truffle-Thyme Gravy

## DESSERT

Buckeye S'more  
Pumpkin Pie with Cinnamon Cream  
Key Lime Meringue

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\$85.00 Prix Fixe per Person, \$28.00 for Children 12 Years and Younger  
20% Service Gratuity will be added to all Parties of 5 or More  
\$25 Corkage Fee per Bottle. \$40 for Magnum. Please Take Advantage of our  
Extensive Wine List  
Consuming \Raw & Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May  
Increase Food Borne Illness