

FAMILY & FRIENDS & NEIGHBORS NIGHT



Join us Thursday evenings as Chef Adam presents a selection of main courses and accompanying side dishes, with focus on local seasonal foods. Dinner is served, “family style,” at your table.
\$14.95/guest; \$7.45 per child.

11/6

roasted onion soup
romaine with toast & red wine vinaigrette
Jones’ Farm round roast with gravy
triple cream mashed potatoes
grilled local autumn squash

11/13

“Early Thanksgiving Dinner” at Chaumette

sweet potato bisque
autumn greens with apples & cider vinaigrette
roasted turkey
herb and brioche stuffing
triple cream mashed potatoes
roasted autumn squash
green bean casserole

11/20

autumn squash cream
winter greens with herb buttermilk dressing, biscuit croutons and radish
Chef Adam’s famous fried chicken with peppered gravy
mashed potatoes
country style green beans
creamed corn and leeks

11/27

Happy Thanksgiving!
We will be closed Wednesday 11/26 and Thursday 11/27
Enjoy the time with your families!

12/4

hard squash and collards soup with pork hocks
winter greens with bacon vinaigrette
Apple glazed Meyer Farm Berkshire pork roast
caramelized onion and Brussels sprouts
Hoppin John (classic southern dish of black eyed peas and rice)
sweet potato mash with fried sage

12/11

potato soup
hearty greens with garlic marmalade vinaigrette
old fashioned meatloaf with beef tomato glaze
cheddar mashed potato
broccoli with red wine butter sauce