

445 PROVIDENCE MAIN STREET

grille ON MAIN

Happy Thanksgiving!
November 28th, 2024

COCKTAILS

PRIMROSE

*reyka vodka, fresh lime,
domaine de canton ginger,
hibiscus syrup 12*

SEDONA

*corralejo blanco tequila,
prickly pear nectar, moscato wine,
jalapeño tincture 13*

SIN NOMBRE

*kirk & sweeney reserva rum,
strawberry-vanilla shrub,
fresh mint, prosecco 12*

THE ITALIAN JOB

*sacerac rye, aperol, fresh lemon,
rosemary-balsamic syrup 13*

1897 OLD FASHIONED

*old forester 1897 bottled-in-bond,
simple syrup, o.f. bohemian bitters,
orange peel 16*

WINE BY THE GLASS

PROSECCO, Maschio

Treviso, Italy 10

SAUVIGNON BLANC, Pedroncelli

Dry Creek Valley, California 12

CHARDONNAY,

Coppola "Director's Cut"

Sonoma, CA 12

CHARDONNAY, Lange Estate

Willamette Valley, OR 15

PINOT NOIR, Cline Cellars

Sonoma Coast, California 11

PINOT NOIR, Oregon Territory

Willamette Valley, OR 15

CABERNET SAUVIGNON, Juggernaut

California 15

BORDEAUX BLEND

Château Bellevue-Peycharneau

Bordeaux, France 13

choice of one starter

Butternut Squash Soup

maple crème fraîche

Winter Greens Salad

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

Fried Green Tomato Pimento Cheese Stack

hickory aioli and house hot sauce

choice of one entrée

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

Center Cut Duroc Pork Chop, *hot honey drizzle*

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 and parker house rolls*

choice of one dessert

Cinnamon Roll Cheesecake

Apple Pie Tartlett & Vanilla Ice Cream

Pumkin Pie Crème Brûlée

\$60 per person (excluding tax and gratuity)