



Thanksgiving BRUNCH



THURSDAY, NOVEMBER 26, 2026

11am - 4pm | Birdie's Cafe and Bar

FRESH BEGINNINGS

COCONUT CHIA PUDDING

toasted coconut | seasonal berries | local honey

VANILLA YOGURT & AUTUMN BERRY PARFAITS

house granola | seasonal berries | local honey

SEASONAL FRUITS & BERRIES

chef's selection of fresh seasonal fruits and berries

SHAVED BRUSSELS SPROUTS & KALE SALAD

pomegranate | toasted pepitas | shaved parmesan |

lemon maple vinaigrette

AUTUMN PEAR & ARUGULA SALAD

roasted pears | candied pecans | blue cheese | apple cider vinaigrette

THE GATHERING BOARD

SELECTION OF CURED MEATS & FINE CHEESES

seasonal accompaniments | artisan breads | house made spreads

MAPLE PECAN BRIE EN CROUTE

maple glazed pecans | golden puff pastry | cranberry orange compote

OCEAN SELECTIONS

CRAB & HONEYCRISP APPLE ENDIVE CUPS

jumbo lump crab | Honeycrisp apple | celery | lemon herb dressing |

red endive | fresh chives

CHILLED JUMBO GULF SHRIMP

fresh lemon | classic cocktail sauce | horseradish remoulade

FRESHLY SHUCKED MURDER POINT OYSTERS

cranberry mignonette | fresh lemon

SMOKED SALMON DEVILED EGGS

smoked salmon | dill crème fraîche | crispy capers | everything spice

BRUNCH CLASSICS

HERB SCRAMBLED EGGS

fresh herbs | aged cheddar

APPLEWOOD SMOKED BACON

GREEN CHILE SAUSAGE

SKILLET POTATOES

caramelized onions | peppers | fresh herbs

PUMPKIN BRIOCHE FRENCH TOAST

spiced apple compote | maple mascarpone | candied pecans

HOLIDAY CARVING STATION

BOURBON HONEY GLAZED HAM

brown sugar | bourbon | whole grain mustard

ROASTED BEEF STRIPLOIN

au poivre | béarnaise | horseradish cream

HERB ROASTED TURKEY ROULADE

fresh cornbread waffles | sage gravy | cranberry kumquat relish |

crispy onions

SEASONAL ACCOMPANIMENTS

CORNBREAD DRESSING

sage | celery | caramelized onion | turkey jus

BUTTER WHIPPED YUKON GOLD POTATOES

brown butter | fresh chives

FRENCH ONION MAC & CHEESE

caramelized onions | gruyère | aged white cheddar | crispy onions

GREEN BEAN CASSEROLE

wild mushrooms | creamy shallot sauce | crispy onions

WILD MUSHROOM & BUTTERNUT SQUASH LASAGNA

roasted wild mushrooms | butternut squash | sage béchamel |

parmesan

HONEY ROASTED HEIRLOOM CARROTS

orange blossom honey | fresh thyme | toasted pistachios | lemon zest

SWEET ENDINGS

CLASSIC PUMPKIN PIE

cinnamon whipped cream | candied pepitas

BROWN BUTTER SWEET POTATO CHEESECAKE

bourbon caramel | oat crumble | vanilla whipped cream

CHOCOLATE PECAN TARTS

dark chocolate | toasted pecans | bourbon caramel

WARM APPLE CRISP

cinnamon apples | oat pecan streusel | vanilla crème anglaise

FESTIVE HOLIDAY SUGAR COOKIES