JONES WOOD FOUNDRY

A BRITISH FOOD DRIVEN PUB

Thanksgiving Menu



For The Table

cornbread & cranberry sauce

Appetizer

ROASTED BUTTERNUT SQUASH SOUP crumbled fresh goat cheese, roasted pumpkin seeds

FOIE GRAS AND CHICKEN LIVER PARFAIT served with grape chutney, cornichons, and toasted brioche

AUTUMN HARVEST SALAD a medley of tender greens with candied pecans, Granny Smith apples, pickled butternut squash, cranberries, shaved red cabbage, Brussels sprouts

SMOKED SALMON capers, cornichon, hard boiled eggs, frisée & herb salad

CRUNCHY BRIE FRITTER cranberry & orange compote, baby arugula, and green apple

Main Course

ROASTED AMISH TURKEY
featuring sausage & sage stuffing*, caramelized Brussels sprouts, sweet potato purée, roasted potatoes, and honey roasted carrots, served with natural gravy & cranberry sauce * contains pork

FILET OF BEEF WELLINGTON* accompanied by red wine gravy, garlic creamed kale, and mashed potatoes
** Available by Preorder Only + $20 sup*

BUTTERNUT SQUASH RAVIOLI smoked Pecorino, pearl onion rings, sage brown butter, spiced pepitas (V)

FISH & CHIPS traditional battered cod with triple-cooked chips and tartar sauce

JWF BURGER stilton or cheddar, shaved red onions, lettuce, crispy bacon, pickles, triple-cooked chips

Dessert

PUMPKIN PIE vanilla bean cream

STICKY TOFFEE PUDDING served warm with vanilla ice cream

BANOFFEE PIE finished with candied almonds & shaved dark chocolate

ICE CREAM SELECTION choose from vanilla, strawberry or chocolate

EATON MESS vanilla bean whipped cream, crumbled meringue & crushed raspberry

$110 per person | $46 per kid

RESERVE YOUR TABLE