



INTERNATIONAL
Smoke

THANKSGIVING
2022

MAIN COURSE

SMOKED TURKEY DINNER

smoked breast, confit of dark meat
cranberry chutney, giblet gravy
herbed brioche stuffing \$49

SUGAR RUSH

PUMPKIN PIE CHEESECAKE

\$16

mascarpone cheesecake
pumpkin compote, streusel

KEY LIME PIE TART

\$16

key lime curd, chantilly

HOLIDAY SPIRIT

APPLE BUTTER OLD FASHIONED

brown-butter washed mina select bourbon
granny smith apple, cinnamon spice syrup
dehydrated prosciutto crisp \$18

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions