

Thanksgiving menu

SOUPS, SALADS & STARTERS

Curried Carrot Bisque

New England Clam Chowder
Bacon, Potatoes, Chopped Clams & Cream

Autumn Kale Salad
Dried Cranberries, Candied Walnuts, Blue Cheese, Sliced Apples, Pickled Red Onions & a Cider Vinaigrette

Front Street Ceasar
Romaine, House Caesar Dressing, Focaccia Croutons & Parmesan

Local Artisanal Cheese Display
Cheeses, Dried Fruit, Nuts, Crackers & Spreads

Chilled Seafood Display*
Shrimp Cocktail with Cocktail Sauce, Mignonette & Lemons, Smoked Salmon with Capers, Pickled Red Onion & Crostini

Bread & Butter
A Selection of Bread, Rolls, Pastries & Jams, Assorted Butters

DESSERTS

Cheesecake, Pies & Tarts

Assorted Ice Creams & Toppings

Cranberry Orange Cake
Cream Cheese Frosting

DRINKS

Regular & Decaf Coffee, Assorted Herbal Teas

Spiced Cider with Cinnamon Sticks

Hot Chocolate with Whipped Cream

ENTREES

Traditional Roast Turkey
Turkey Gravy & House Made Cranberry Sauce

Pan Seared Atlantic Salmon
Roasted Cippolini Onions, Citrus Beurre Blanc

Butternut Squash Ravioli
Brown Butter, Fried Sage & Kale

Maple Crusted Pork Loin
Roasted Pear Jus

SIDES

Traditional Bread Stuffing
Caramelized Onions, Brown Butter & Fresh Herbs

Roasted Heirloom Carrots
Lemon Zest & Spices

Mashed Potatoes
Yukon Gold Potatoes, Butter & Chives

Sauteed Green Beans
Toasted Almonds & Crispy Onion Strings

Charred Broccoli & Cauliflower
Miso Vinaigrette & Crispy Garlic

Roasted Fennel
Delicata Squash & Apples

WINE & COCKTAILS

Seasonal Featured Cocktails
\$18 each

3 Course Wine Pairing
\$40

November 27th 2025 12:00pm - 4:00pm

\$89.95 per guest
\$29.95 children 6-12
under 5 dines free

*Food disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. * A .5% fee applies when using a credit card for payment. Cash is accepted without this fee.



THE EXETER INN
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