



Join us for a Traditional Publick House

Thanksgiving Feast

Thursday, November 22, 2018

Seatings from 11:00am – 7:30pm

Adults \$49.95 Children \$22.00 (3-12)

Inclusive of Tax and Gratuity

4-Course Plated Dinner

Advanced Payment Required

Call between 8:00am – 9:00pm
to schedule your reservation

SWEET APPLE CIDER

PUBLICK HOUSE BREAD BASKET

APPETIZER (Choice of One)

Autumn Bisque

Clam Chowder

Green Bean Salad with Roasted Mushroom,
Crispy Onion, Creamy Porcini Mushroom Dressing

Shrimp Cocktail

New England Crab Cake with Basil Aioli
and Succotash Salad

SALAD (Choice of One)

Mixed Green Salad with Tomatoes,
Cucumbers, Carrots, Onions,
dressed with Maple Vinaigrette

Caesar Salad with House-Made Croutons

VEGETARIAN DINNER OPTION

(Choice of One)

**Must be pre-ordered at time of making reservation.*

Tofurkey Dinner

Roasted Cider-Glazed Salmon

Butternut and Goat Cheese Risotto

Gluten Free Turkey Dinner Available

DINNER

Roasted Native Turkey with Gravy

Accompaniments include:

Cornbread-Sausage Stuffing, Mashed Potatoes,
Butternut Squash and Cranberry Sauce

DESSERT (Choice of One)

Deep-Dish Apple Pie with Vanilla Ice Cream

Pumpkin Pie with Whipped Cream

Baked Indian Pudding with Vanilla Ice Cream

Pumpkin Cheesecake with Whipped Cream

Chocolate Truffle Cake with Whipped Cream

Pecan Pie with Whipped Cream

BEVERAGES

All non-alcoholic beverages included

Special Offering Available 6:30-7:30pm

“Late Bird Seating” 3-Course Dinner

Adults \$39.95 Children \$22.00

***Choice of Soup or Salad, Turkey Dinner
and Choice of Dessert, Limited Availability***

Call Publick House at 508-347-3313 for reservations