



THANKSGIVING *by the sea*

*Adults: \$45 | Children: \$20
11am - 3pm*

*Thank you for sharing this holiday with us!
We are so grateful to all who have joined us this season for life's many
celebrations. In the spirit of hospitality, we hope this meals brings you
warmth and joy.
Happy Thanksgiving!*

*Warmly,
The Breakwater Inn Family*

STARTERS

FALL VEGETABLE DISPLAY

*Local Fall Garden Vegetables | Roasted Garlic Hummus |
Spiced Buttermilk Herb Dressing*

GARDEN SALAD

*Mixed Baby Greens | Cucumber | Tomatoes | Red Onion | Carrot |
Balsamic Vinaigrette*

FALL SALAD

*Roasted Apples | Arugula | Pepitas | Goat Cheese | Cranberry |
Apple Cider Dressing*

BUTTERNUT SQUASH SOUP

Roasted Butternut Squash | Local Apple



*Executive Chef
Victoria Currie-Girard*



ENTRÉE

ROASTED TURKEY BREAST

Oven Roasted Turkey Breast | Stripers Herbs | Roasted Turkey Jus

HONEY BAKED HAM

Honey Baked Ham | Rum Raisin Sauce

TRADITIONAL STUFFING

French Baguette | Celery | Onion | Butter | Sage

MASHED POTATOES

Whipped Potatoes | Sour Cream | Chives

MAKERS MARK SWEET POTATOES

Sweet Potatoes | Makers Mark Glace | Butter

GREEN BEAN CASSEROLE

Haricot Verts | Mushroom Cream | Fried Onions

CRANBERRY SAUCE

Fresh Cranberry | Cranberry Jam

BROWN SUGAR CANDIED CARROTS

Roasted Carrots | Brown Sugar Butter

AUTUMNAL QUINOA

*Quinoa | Delicata Squash | Roasted Apples | Chickpeas | Cranberries |
Pepitas | Fall Spices*

DESSERT

HOUSE MADE PIES

Apple Pie | Pecan Pie | Pumpkin Pie

COOKIES

Pumpkin Oatmeal Cookies | Chocolate Chip Cookies

BROWNIES

