



DINNER

STARTERS

Butternut Squash Bisque
ginger crème fraishel 10 **V**

Sourdough Flatbread
alfredo Sauce, peas, prosciutto, dried tomatoes 15

Ojo Farms Mixed Green Salad
watermelon radishes, baby carrots, Champagne vinaigrette 10 **V**

Baby Beet “Caprese”
green goddess, chevre, balsamic glaze 13

Spinach-Brie Gratin
artichoke hearts, cranberry chutney, baguette 15

Fried Oyster Caesar Salad
arugula, parmesan cracker, garlic chips 15

ENTRÉES

Thanksgiving Dinner
turkey roulade, mashed potatoes, Brussels sprouts, cornbread stuffing, cranberry chutney 35

Substitute Quinoa-Vegetable Galumpki

Substitute Pecan Crusted Salmon

Boneless Beef Short Rib
mac and cheese, English peas, crispy onions 30

Coq Au Vin
free range chicken, pearl onions, mushrooms, red wine sauce 30

Maryland “Super-Lump” Crab Cake
autumn vegetable slaw, saffron rouille 30

Green Chile Cheeseburger
brined fries, apple slaw 20

EXECUTIVE CHEF ROCKY DURHAM

V Indicates vegan option.

Sunrise Springs endeavors to use local, organic and sustainable ingredients whenever possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



DESSERTS

The Elvis

chocolate torte, peanut butter gelato, banana brûlée 15

Rob's Apple Pie A La Mode

estate apples, caramel, green chile 15

Pumpkin Cheesecake

bourbon whiskey glaze 10

Pecan Pie

Aztec chocolate, vanilla Chantilly cream 10

Cookies

house-made, assorted 5

TO DRINK

House-made ginger soda 5

Pellegrino assorted naturally flavored sodas 3.5

San Pellegrino sparkling natural mineral water, 500 ml 5

Assorted hot teas 3

Coffee 3

**EXECUTIVE CHEF ROCKY DURHAM
ASSISTANT PASTRY CHEF SARA GREEN**

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