



THURSDAY, NOVEMBER 24, 2022

The Barn at Wight Farm

\$42.95 per guest (plus tax & gratuity) | \$22.95 per child ages 5-12 (plus tax & gratuity)

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HORS D'OEUVRE STATION

Cheese and Crackers • Fresh Fruit • Roasted Vegetables  
Butternut Bisque • Local Pressed Cider

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SALAD & BREAD STATION

Assorted Rolls, Breads, and Whipped Butters

Caesar

*romaine, parmesan, croutons, house-made dressing, lemon*

House

*mixed greens, tomato, cucumber, red onion, olives, croutons, house dressing*

Harvest

*roasted butternut squash, apple, cranberries, goat cheese, house dressing*

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THANKSGIVING CLASSICS

Fresh Roast Turkey • Traditional Bread Stuffing • House-made Gravy  
Cranberry Relish • Prime Rib of Beef • Horseradish Cream and Au Jus • Cracker Crusted Cod  
Green Beans Casserole • Yams • Butternut Squash • Roasted Brussel Sprouts & Pancetta  
Mashed Potato • Roasted Root Vegetables

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THANKSGIVING DESSERT STATION

Apple Cranberry Crisp • Bourbon Pecan Pie  
Brown Butter Pumpkin Pie  
Whiskey Bread Pudding *caramel sauce*

Before placing your order, please inform your server of any food allergies in your party. | Gluten-free options available.  
Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

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The Barn at Wight Farm | 420 Main Street | (774) 241-8450 | [thebarnatwightfarm.com](http://thebarnatwightfarm.com)



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