

THANKSGIVING SPECIALS



Thanksgiving Turkey Plate

roast turkey, old fashioned turkey gravy, Yukon Gold mashed potatoes, traditional dressing, garlic green beans, Fireside cranberry relish, roll & butter 29

Holiday Vegan Plate

Field Roast® Celebration Roast, veggie gravy, Fireside cranberry relish, mashed red potatoes, garlic green beans, roll 26 ①*

Pumpkin Cheesecake

served with pumpkin spice crème anglaise sauce & whipped cream 10 ①

MAINS

Grilled Ribeye*

Parmesan fingerling potatoes, broccolini, mushroom, red wine reduction 49 ②

Fresh Columbia River Steelhead Fillet

caribbean mojo, housemade parisian gnocchi, tri-color carrots 40

Ferryman's Braised Wild Boar

Edgefield Ferryman's red wine-braised wild boar over cheddar-jalapeno grits with pan reduction 36

Tofu Tikka Masala

shaved coconut, seasonal vegetables, rice, cilantro, green onions, spiced tomato sauce 24

Black Rabbit Burger*

ground brisket, sirloin & chuck beef patty, peppercorn bacon, Tillamook white cheddar, tomato, red onion, lettuce, grainy mustard aioli, bun, pickle 25

SERVED WITH FRIES OR TATER TOTS

substitute a small green salad or soup for 2

Gluten Free ② Vegan * Vegetarian ①

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten November '24

SMALL BITES

Meat & Cheese Board cured meats, artisan cheeses, rosemary nuts, fresh fruit 22

Black & White Truffle Fries truffle salt, Parmigiano-Reggiano cheese & black garlic aioli 16 ①

Maple-Stout Sprouts roasted Brussels sprouts, maple-stout pork belly, goat cheese & maple-stout dressing 14

Housemade Bread Plate herb-tomato focaccia, Terminator Bread & garlic-herb butter 11 ①

Butternut Squash Bisque with cider cream cup 8 / bowl 10

GREENS

Black Rabbit Chop bacon, hard-cooked egg, romaine, kale, avocado, roasted beets, pepita seeds, Edgefield Dijon mustard dressing 20 ②

Cider Blue Beet roasted red & golden beet carpaccio, lemon & olive oil, arugula, cider-blue cheese dressing, roasted hazelnuts 18 ②①

Edgefield Gardens Green mixed lettuces, fresh seasonal garden veggies, goat cheese, spiced pecans, Black Rabbit Red vinaigrette 11 / 17 ②①

Café Caesar romaine, shaved Parmesan, garlic croutons, Caesar dressing 10 / 16

ADD PROTEIN grilled chicken 6

BLACK  RABBIT
THANKSGIVING



Our History

This large, welcoming restaurant was originally the dining hall for the Multnomah County Poor Farm, built in 1911. Meals were healthy and nutritious: meat, vegetables, potatoes, fruit, eggs, dairy and poultry, most of which was harvested fresh from the farm by residents. In its early days, the dining hall was divided into two classes: “meat tables” for those who labored on the farm, and “mush tables” for those who didn’t. And only men at the meat tables got a little supply of tobacco. Joe Cotter’s magnificent artwork encircles the Black Rabbit with visions of the past and possible futures of the Edgefield property. The “down-the-rabbit-hole experience” continues to manifest itself in imaginative and magical ways throughout McMenamins.