

Thanksgiving

November 26, 2026 • 12:00 p.m. - 6:00 p.m.



Relax and enjoy a fixed price Thanksgiving menu at Cock 'n Bull Restaurant, where serving your family has been our family's tradition for over six decades!

Entrées

Please choose your entree

Roasted Scottish Salmon 47 GF

Rice pilaf, green beans, cherry glaze

Butternut Squash Rice Balls 43 v

Sage cream sauce

Traditional Turkey Dinner 43

Mashed potatoes, stuffing, Brussels sprouts, smoked turkey gravy, cranberry sauce

Roasted Chicken Roulade 43

Garlic roasted potatoes, braised greens, stuffing

Prime Rib 52 GF

Queen cut, mashed potatoes, green beans, horseradish crème, au jus

Pumpkin Brown Butter Cavatappi Pasta 43 v

Spinach, notes of sage

Included with your Entrée Selection...

Starters

Your choice of one

Tossed Garden Salad v GF

with Catalina dressing

Butternut Squash Soup v GF

with Tarragon cream

Old-Fashioned Beef & Vegetable Soup GF

Baked Mac 'n Cheese +\$4.95 v

Potato chip crust

Shrimp Cocktail +\$9.95 GF

Old Bay brine, served with cocktail sauce

Desserts

Your choice of one

Apple Cake v

Spiced cake with chunks of apples, caramel sauce and whipped cream

Pumpkin Cheesecake

Pumpkin spice cheesecake, graham cracker crust, caramel sauce, pepita crumble

Chocolate Mousse Cake

Chocolate sauce, cocoa nib tuile

Cranberry Chiffon Bar GF

Orange chiffon cake, whipped cream, cranberry sauce

Maple Goopy Butter Cake v

Blackberry sauce, whipped cream

For the kids

For ages 12 & under

Kid's Prime Rib 15.95

mashed potatoes, au jus

Kid's Turkey 12.95

White meat turkey, mashed potatoes, gravy

Hot Dog & Fries 9.75

Chicken Tenders & Fries 9.75

Beverage and ice cream cup included

Cranberry Orchard Spritz

Cranberries, apple cider, lemon juice, rosemary syrup, sparkling water, orange peel garnish

Pear & Ginger Fizz

Pear nectar, lemon juice, ginger beer

Mocktails 8

Spiced Apple Toddy

Apple cider, lemon juice, maple, cinnamon, clove, orange, served hot

Harvest Mule

Apple cider, cranberry, lime, ginger beer, muddled orange

Pomegranate-Ginger Fizz

Pomegranate juice, lemon juice, ginger ale, honey, mint, pomegranate arils



Reservations required. Please book via OpenTable®. For phone reservations, please call 215-794-4010.

A 20% gratuity will be added to all parties 6 or more. Menu is subject to change.