



“GRAPE EXPECTATIONS: A FEAST WORTHY
OF FICTION, FREE OF TRADITION”

AT BRAMPTON 1860

“ANYTHING BUT THANKSGIVING”

NOVEMBER 17, 2025, 6:00-8:00PM

AT BRAMPTON 1860, WE INVITE YOU TO TRADE TURKEY FOR TALES AND STUFFING FOR STORY. “ANYTHING BUT THANKSGIVING” IS OUR PLAYFUL PLOT TWIST ON FALL DINING—WHERE EACH SMALL PLATE COURSE IS A CHARACTER, EVERY WINE PAIRING A SUBPLOT, AND THE PUMPKIN ROLL A SWEET EPILOGUE. WITH BOLD WINES AND CHEEKY BITES SERVED IN A HISTORIC SETTING, THIS IS A FEAST THAT REWRITES THE RULES AND DELIGHTS IN EVERY DELICIOUS TURN.



STARTER

Start the evening with a savory duo that sets the tone - French Onion Tartlets filled with caramelized onions and melted Gruyère and Cheddar Bay Sausage bites - bold, garlicky biscuit meets spicy sausage and sharp cheddar in these golden, craveable morsels. Paired w/a Barbara



FIRST COURSE

Enjoy Harvest Ceasar Salad with Kale and Fried Oyster Croutons. A bold seasonal spin on a classic with crisp kale, romaine and parmesan tossed in smoky house-made Caesar dressing, topped with golden fried oysters for a crunchy twist. Paired w/Albariño, Spain



SECOND COURSE

Savor tender Salmon glazed with Maple for a sweet, smoky finish, paired with roasted asparagus that adds a crisp, earthy counterpoint to this elegant course. Paired w/Chenin Blanc



THIRD COURSE

Indulge in a luxurious cut of Chateaubriand—tender, center-cut beef roasted to perfection, paired with buttery Chateau Potatoes for a rich, classic finish. Paired w/Sirah-Shiraz



FINISH

End the night on a sweet note with a homemade pumpkin roll—light, spiced sponge cake wrapped around a silky cream cheese filling, offering the perfect balance of cozy warmth and creamy indulgence in every slice. Paired w/Madiera

\$65 per person, add \$10 gratuity plus tax

