

THANKSGIVING MENU 2024



HOMEMADE - READY TO HEAT
THANKSGIVING DINNER

\$99⁹⁹

**Four generous servings
No substitutions**

- Brined and Roasted Herb Garlic Turkey Breast - 1.5 lbs
- Brined and Roasted Herb Garlic Dark Meat - 1 lb
- Garlic Mashed Potatoes - 2 lbs
- Roasted Root Vegetables - 1.5 lbs
- Bacon Mushroom Leek Stuffing - 1.5 lbs
- Homemade Turkey Gravy - 16 fl. oz.
- Homemade Cranberry Sauce - 8 fl. oz.

**Accepting orders Nov. 1st - 22nd
Submit order form via our website - payment upon pickup**

PREPARED FOOD MENU - A LA CARTE

Available Monday - Thursday the week of Thanksgiving. Comes refrigerated, ready to reheat, with cooking instructions upon request (also found on our website).

HOUSE BRINED ROASTED TURKEY

Turkey breasts and bone-in hindquarters rubbed with garlic, butter, herbs & roasted to perfection.

HINDQUARTERS	BREAST	1 LB SERVES
\$11 ⁹⁹ LB	\$17 ⁹⁹ LB	2 - 3



GARLIC MASHED POTATOES

Local potatoes blended with butter, cream, and garlic. Shown with turkey gravy made from our housemade turkey stock - \$6.99 pint

\$7 ⁹⁹ LB	1 LB SERVES
	2 - 3



BACON & MUSHROOM STUFFING

Crisped bacon, fresh thyme and sautéed mushrooms and leeks tossed with baked artisan bread croutons.

\$11 ⁹⁹ LB	SERVES
	3 - 4



VEGETARIAN STUFFING

A bountiful stuffing of golden baked bread, honey crisp apple, dried cranberry, fresh rosemary, celery, onion, and apple cider.

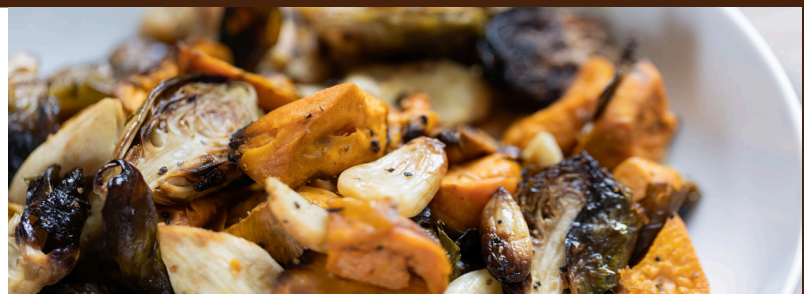
\$11 ⁹⁹ LB	SERVES
	3 - 4



ROASTED ROOT VEGETABLES

Sweet Potatoes, Yams & Brussels sprouts simply dressed with oil and salt. Roasted until tender and sweet.

\$14 ⁹⁹ LB	SERVES
	4 - 6



CRANBERRY ORANGE SAUCE

A fresh tart cranberry sauce studded with orange juice, orange zest, and a touch of cinnamon.

\$6 ⁹⁹ - 8 OZ	SERVES
	4 - 6

