



Thanksgiving Menu

Place Your Order Online by 12pm Sunday November 22nd

Snacks

Crab Fondue - Serves 4 for \$36
Maryland crab, fresh baguette

Loaded Deviled Eggs - 12 for \$18
bacon & scallions *gf*

Jumbo Shrimp Cocktail - 12 for \$36
cocktail sauce & lemon wedges *gf*

Cranberry Feta Tarts - 12 for \$24
whipped feta, citrus cranberry, pistachios *v*

Prosciutto Chevre Dates - 12 for \$36
dates stuffed with goat cheese, wrapped in prosciutto & roasted with truffle honey, *gf*

Smoked Gouda Bacon Dip - Serves 4 for \$20
with Snyder's pretzel dipping sticks

Seasonal Boxes, Serves 8-10

gluten & nut free options available on order guide

Charcuterie - \$97

artisanal cheeses, cured meats, cornichon, olives, spiced nuts, dried fruits, mustard, jam, seasonal treats, crackers & baguette

Berry & Cheese - \$89

artisanal cheeses, fruit, berries, spiced nuts, mustard, jam, seasonal treats, crackers, baguette, spiced nuts *v*

Soups \$20 Quarts / Serves 2 - 4

Butternut Squash & Sage Bisque *v gf*

Wild Mushroom Shallot Soup *v gf*

Salads \$18, Serves 4 - 6

Mesclun Salad *v gf*

field greens, dried cranberries, crumbled goat cheese, balsamic vinaigrette

Autumn Salad *v gf*

arugula, kale, roasted sweet potatoes, candied pecans, cherries, citrus vinaigrette

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From Our Table to Yours

Entrées, Serves 4 - 6

Butter Herb Roasted Turkey Breast - \$84
sliced, au jus, *gf*

Tavern Ham - \$58
sliced, apple butter bourbon glaze *gf*

Maple Dijon Pecan Crusted Salmon - \$96
rosemary cranberry citrus sauce, *gf*

Pumpkin Ravioli - \$72
apple butter cream, pecans, bacon, *v*

Four Cheese Lasagna - \$64
fresh pasta, ricotta, mozzarella, pecorino romano, parmesan, house made red sauce, *v*

Braised Short Ribs - \$125
rosemary demi-glaze

Ratatouille Galettes (4) - \$72
house ratatouille & goat cheese in rustic pastry crust & balsamic glaze *v*

Sides \$22 Per Quart

Serves 4 - 6

Classic Creamy Mashed Potatoes *v gf*

Herb Stuffing *v*

Classic Sausage Stuffing

Roasted Brussels Sprouts *gf*
bacon & parmesan

Roasted Garlic Green Beans *vg gf*
lemon & basil

Sausage & Sauerkraut *gf*

Citrus Ginger Heirloom Baby Carrots *vg gf*

Sweet Potato Smash *v gf*
candied pecans

Roasted Butternut Squash *vg gf*
cranberries, maple & rosemary

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Casseroles \$36, Serves 6 - 8

White Cheddar Macaroni & Cheese *v*
creamy white cheddar sauce

Classic Green Bean Casserole
wild mushrooms, crispy onions *v*

Buttery Corn Casserole
roasted red peppers *v gf*

Cheesy Crispy Broccoli Bake
cheddar, panko crust *v*

Oven Ready with Roasting Instructions

dressed with garlic herb butter

Whole Turkey – \$6.97 per lb. *gf*
local free range, 16+lb., select your size

Split Turkey (Half Bird) – \$96 *gf*
local free range, approximately 12lb.

Sauces \$12 Pint / Serves 4-6

Classic Turkey Gravy

Wild Mushroom Gravy *v*

Citrus Cranberry Sauce *vg gf*

Homemade Bread \$8

Rosemary Focaccia Wheel *vg*

Honey Cornbread Muffins *v*
(half dozen)

Thanksgiving for Two \$96

herb rubbed turkey breast, turkey gravy,
roasted garlic green beans, herb stuffing,
mashed potatoes, sweet potato smash, citrus
cranberry sauce, honey corn muffins &
chef's choice pie

Pies \$32, Serves 8 - 10

Mama Lynne's Apple Crumble Pie *v*

Classic Pumpkin Pie *v*

Key Lime Pie with Toasted Marshmallow *v*



Sweet Treats

Chocolate Ganache Brownies - 2 for \$8
with walnuts & salted caramel *v*

Pumpkin Cheesecake Mousse Parfait - \$8
ginger snap crumble & whipped cream *v*

Petite Cherry Crumb Pie - \$9
tart cherries & crumb topping *v*

Assorted Cookies - 12 for \$12
sugar, chocolate chip, oatmeal raisin & white
chocolate red velvet *v*

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