

## First Course

Served with our cornbread made with meal from our friends at Garners Family Farm.

### *Soup*

Butternut Squash

### *Salad*

*Autumn Greens*

Kale, romaine lettuce with local honey crisp apples, celery, fennel, toasted pepitas, local goat cheese & a pomegranate vinaigrette

## Main Course

Turkey By You!

So many ways to cook a Turkey, we like to Brine it overnight before cooking for the most tender of birds.

Turkey Gravy

Made with turkey stock & giblets

### *Add-Ons*

Apple Pie  
Pumpkin Pie  
Bourbon Pecan Pie  
\$32.50

Dinner Rolls  
\$13.50/Dozen

## The Sides

### *Cranberry Sauce*

With a hint of orange

### *Mashed Potatoes*

Roasted garlic & Parmesan Cheese

### *Glazed Carrots & Parsnips*

Ginger & local maple syrup

### *Stuffing*

Made with onion & herbs softened with stock. Ready for in or out of the bird

### *Brussels Sprouts*

Roasted with shallot, garlic & crispy pancetta

### *Green Bean Casserole*

Crispy onions & wild-mushroom bechamel sauce

## Dessert

### Your Choice of Pie

Apple Pie  
Pumpkin Pie  
Bourbon Pecan Pie

DINNER SERVES 4-6  
PEOPLE. ALL FOR \$235.