

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 and a pomegranate vinaigrette

Main Course

Turkey By You!

We will give you stock, and Mirepoix for making the perfect bird

Turkey Gravy

Made with turkey stock and giblets

Add-Ons

Apple Pie

Pumpkins Pie

Bourbon Pecan Pie

\$32.50

Dinner Rolls

\$13.50/Dozen

The Sides

Cranberry Sauce

With a hint of orange

Sweet Potato and Quinoa

Croquettes

Sweet potato, quinoa & fall herbs

Glazed Carrots & Parsnips

Ginger and local maple syrup

Stuffing

Made with onion & herbs softened with stock.

Ready for in and out of the bird

Roasted Brussels Sprouts w/

Fingerling Potatoes

Flavored with Balsamic Vinegar, Cranberries & walnuts

Green Bean Casserole

Crispy onions, wild-mushroom bechamel sauce

Dessert

Your Choice of Pie

Apple Pie

Pumpkin Pie

Bourbon Pecan Pie

\$210.00