

## 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 at 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