



MENU

THANKSGIVING 2023

SIDES (serves 4)

SEASONAL FRESH GREENS SALAD \$35

Shaved Carrot & Radish, Feta, Dried Cranberry, Pepitas

BUTTERMILK MASHED POTATOES \$16/Quart

BRUSSELS SPROUTS HASH \$19/Quart

SORGHUM GLAZED CARROTS \$16/Quart

HERB ROASTED MUSHROOMS \$20/Quart

SAVORY CRANBERRY SAUCE \$9/Pint

BLACK PEPPER TURKEY GRAVY \$18/Quart

DESSERTS

all with vanilla chantilly cream

PUMPKIN PIE \$25

PEANUT BUTTER PIE \$30

PECAN-SORGHUM PIE \$30

CHANTILLY CREAM \$8/Quart

BREADS

all with whipped honey butter

CORNBREAD \$15 (serves 4-6)

YEAST ROLLS \$15/DZ

BUTTERMILK BISCUITS \$15/DZ

SNACKS

STEAMED SHRIMP* \$26/LB

Old Bay, Lemon, Cocktail Sauce

DEVILED EGGS \$28/DZ

24 halves, Chow Chow, Chives

HAM BISCUITS \$28/DZ

Edward's Country Ham, Apple Mustard

SHARP CHEDDAR BALL \$12

Walnut, Cheddar, Cream Cheese

ARTISANAL MEAT & CHEESE TRAY

\$85 (SERVES 8-12)

with B&B Pickles, Marinated Olives, Marcona Almonds, Apple Butter, Lusty Monk Mustard, Flatbread Crackers

CASSEROLES (serves 4-6)

HAM, EGG & CHEESE \$30

BROCCOLI, PEPPERS EGG & CHEESE \$30

SWEET POTATO \$25

Toasted Pecan Streusel

GREEN BEAN \$30

Crispy Onion

BROCCOLI CHEDDAR \$30

MAC & CHEESE \$25

SAGE & THYME STUFFING \$25

DETAILS

ORDER BY FRIDAY, NOVEMBER 17TH AT 5:00PM

PICK UP WEDNESDAY, NOVEMBER 22ND BETWEEN 10:00AM-7:00PM

* contains shellfish

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