



MENU

THANKSGIVING 2024

SNACKS

STEAMED SHRIMP* \$24/LB
Lemon, Cocktail Sauce

DEVILED EGGS \$28/DZ
Chow Chow. 24 halves

HAM BISCUITS \$28/DZ
Apple Mustard

PIMENTO CHEESE \$10/PT, \$18/QT

SHARP CHEDDAR BALL \$16/EA
Walnut, Cheddar, Cream Cheese, Crackers

ARTISANAL MEAT AND CHEESE TRAY \$85 (serves 6-8)
3 meats and 3 cheeses, b&b pickles, marinated olives, marcona almonds, apple butter, lusty monk mustard, flatbread crackers

BAKED GOODS

QUICHE LORRAINE \$25/EA

CORNBREAD \$20/DZ
whipped honey butter

YEAST ROLLS \$18/DZ
whipped honey butter

HONEY BUTTER \$10/PT

SIDE DISHES

SWEET POTATO CASSEROLE \$25
brown butter oat streusel (serves 6-8)

MAC AND CHEESE CASSEROLE \$25
cheddar, breadcrumbs (serves 6-8)

THYME & SAGE STUFFING \$25
sourdough (serves 6-8)

BUTTERMILK MASHED POTATOES \$16/QT.

BRAISED GREENS \$16/Quart

MAPLE GLAZED BEETS \$16/Quart

HERB ROASTED MUSHROOMS \$20/Quart

BLACK PEPPER TURKEY GRAVY \$20/Quart

SAVORY CRANBERRY SAUCE \$10/Pint

DESSERTS

pies come with vanilla chantilly cream

PUMPKIN PIE \$25

DUTCH APPLE PIE \$30

CHANTILLY CREAM \$10/Quart

DETAILS

ORDER BY FRIDAY, NOVEMBER 22ND AT 5:00PM

PICK UP WEDNESDAY, NOVEMBER 27TH BETWEEN 11:00AM-6:00PM

* contains shellfish

TRIM HERE