

THANKSGIVING DAY FEAST!

Thursday, November 26, 2020

Seating 11:00am – 8:00pm*

Let us do the cooking this year *here* or for TAKEOUT!



*Staggered seating times have been arranged to minimize gatherings at the entryway

DINE-IN OR TAKEOUT 3 COURSE DINNER \$35 PER PERSON (\$15 KIDS TURKEY PLATTER & PIE)

First Course Choice:

Fall Salad

Mixed greens, dried cranberries, shaved radishes, carrots, parmesan, orange vinaigrette

Roasted Butternut Squash Soup

Creamy butternut squash soup finished with a fresh sage crème fraiche drizzle

Crab & Wild Mushroom Bisque

Lump crab bisque with roasted wild mushrooms with truffle oil drizzle

Second Course Come with ALL Sides:

Classic mashed potatoes, gravy, wild mushroom & onion cornbread stuffing, roasted pumpkin mash, creamed corn, buttered green beans, and cranberry-orange relish

Choose from the following:

Traditional roasted turkey with gravy (white & dark meat)

Bourbon-brown sugar ham with Guinness mustard sauce

Pan seared salmon with a honey- cranberry reduction

Pumpkin, spinach & wild mushroom risotto

Third Course Choice:

Pumpkin Pie with vanilla whipped cream

Pecan Pie with whipped cream

THANKSGIVING PRE-ORDER TAKEOUT

Ordering open 10/22–11/23. (10% off all orders before 11/7)

Online orders available 11/1-11/23

Pickup times: 11/24-25 (2-5pm) or 11/26 (very limited times)

Honey herb goat cheese with crostini \$12 per 2 servings

Fall mixed green salad \$10 per 2 servings

Roasted butternut squash Soup \$6 per pint | \$12 quart

Crab & wild mushroom Bisque \$8 per pint | \$16 quart

Traditional roasted turkey with 8oz gravy \$24 per 2 servings

Bourbon-brown sugar ham Guinness mustard sauce \$24 per 2 servings

Pumpkin, spinach & wild mushroom risotto \$24 per 2 servings

Wild mushroom & onion stuffing \$10 per 2 servings

Roasted pumpkin mash \$10 per 2 servings

Classic milk & butter mashed potatoes \$10 per 2 servings

Turkey Gravy or Mushroom Gravy \$4 per pint | \$8 per quart

Creamed corn \$10 per 2 servings

Buttered green beans \$10 per 2 servings

Cranberry-orange relish \$4 per pint

Rosemary focaccia bread \$7 per half loaf

Pumpkin Pie \$35 whole 10" pie | \$17 half pie

Pecan Pie \$35 whole 10" pie | \$17 half pie

Three course dinner listed above is also available for takeout \$35

Easy, no pots & pans needed. All in ready-to-reheat recyclable containers. Reheating instructions included.

TAKEOUT SPECIAL \$25 BOTTLES

CS Michelle Chardonnay (Washington)

C. Belleruche Rosé (France)

Aveleda Vinho Verde (Portugal)

Angeline Reserve Pinot Noir (California)

Diseño Malbec (Argentina)

William Hill Cabernet (California)

6 Pack Port City Monumental IPA (Virginia)

AUTUMN TAKEOUT COCKTAILS

Half Gallon Spiked Mulled Cider: Spiced rum, apple cider, orange, cinnamon, cranberries \$48

Turkey Day Starter: Bourbon, Liquor 43, Orange Juice, Honey Water, Orange Bitters, with an Orange Peel \$20 (makes 2 cocktails)

CK Mercator's Dream: House infused Apple Pie Bourbon, Live hickory smoke infused, Black walnut bitters, Honey water, Smoked saline water, Filthy Black cherry, Orange peel \$20 (makes 2 cocktails)

I'm Pumpkin Over It: Vodka, Pumpkin Puree, Maple Syrup, Sour Mix, Ground Cinnamon, served Over Ice \$20 (makes 2 cocktails)

The Oldest Medicine: House Infused Sage Gin, Cranberry Juice, sour Mix, served over ice with Craisins \$20 (makes 2 cocktails)