

THANKSGIVING DAY FEAST!

Thursday, November 28, 2024

Seating 11:00am – 5:00pm

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



**Dine-in or Takeout 3 course dinner \$39 per person
(kids 12 & under \$15 turkey platter & pie)**

First Course Choice:

Fall Salad

Mixed greens, Black Mission figs, dried cranberries, carrots, tomatoes, spiced pecans, parmesan, and orange vinaigrette

Roasted Butternut Squash Soup

Creamy butternut squash soup finished with a fresh sage crème fraiche

Crab & Wild Mushroom Bisque

Rich bisque with lump crab, wild mushrooms and cream, finished 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

Roasted squash, spinach & wild mushroom risotto

Third Course Choice:

Pumpkin Pie

Pecan Pie

Thanksgiving Pre-Order Takeout

Ordering opens 11/3–11/22.

Online orders available 11/3-11/22

Pickup: 11/27 (at a selected time slots, 11:00AM-5:00PM)

Fall mixed green salad \$12 per 2 servings

Roasted butternut squash soup \$8 per pint | \$15 quart

Crab & wild mushroom bisque \$10 per pint | \$20 quart

Traditional roasted turkey with 8oz gravy \$26 per 2 servings

Bourbon-brown sugar ham Guinness mustard sauce \$26 per 2 servings

Roasted squash, spinach & portabella mushroom risotto \$24 per 2 servings

Wild mushroom & onion stuffing \$12 per 2 servings

Roasted pumpkin mash \$12 per 2 servings

Classic milk & butter mashed potatoes \$12 per 2 servings

Turkey gravy \$6 per pint | \$12 per quart

Creamed corn \$12 per 2 servings

Buttered green beans \$12 per 2 servings

Cranberry-orange relish \$6 per pint

Pumpkin pie \$36 whole 10" pie | \$18 half pie

Pecan pie \$36 whole 10" pie | \$18 half pie

Three course dinner listed above is also available for takeout \$39

(Salmon not offered for takeout & no whipped cream on pies)

Takeout Special \$30 Bottles

CS Michelle Chardonnay (Washington)

C. Belleruche Rosé (France)

Seaside Vinho Verde (Portugal)

Angeline Pinot Noir (California)

Diseño Malbec (Argentina)

William Hill Cabernet (California)

Autumn Takeout Cocktails

Turkey Day Starter: Bourbon, Liquor 43, Orange Juice, Honey Water, Orange Bitters, with an Orange Peel \$22 (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 \$22 (makes 2 cocktails)

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

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