

Call us with your order at (617-876-8766) or drop off this form. Fill in the quantity and PRINT your name and telephone number. No orders taken after 3pm on Sunday November 18th. Pick up on Wednesday November 21st after 1pm (except turkeys), or Thanksgiving Day after 10am. Pick up ONLY at our 208 Concord Avenue location.

Name:		Phone:		
PICK UP DATE (circle one):	WEDNESDAY	11/21	THURSDAY 11/22	
	ys straight from our bread ch are all-natural, free-rang d are perfect for up to ten	ge, hormone and an people. For extra fla	ibiotic-free, and raised on vegetables grown on the vor; we brine our turkeys then stuff them with fresh	
Turkey with Gravy @ \$130 each		Pick-up or	WEDS Between 5 & 7 pm	
Quart of Extra Gravy @ \$19 each		Pick-up or	n THURS Between Noon & 1pm	
Pint of Extra Gravy @ \$10 each		Pick-up on THURS Between 2 & 3pm		
HI-RISE STUFFING The best stuffing you'll ever taste. Fully baked and ready to be reheated and served. Made from Hi-Rise corn bread and challah, with apple, all-natural chicken stock, and country sausage.		WHOLE ROASTED CHICKENS Bell and Evans Broilers, stuffed with lemon, rosemary, and thyme, covered in our house herb blend and baked in our bread oven. Average 4lbs.		
SM @ \$20 serves 5 LG @ \$38	serves 10	Pick-up	on WEDS Between 5 & 7 pm	
CRANBERRY RELISH Chocked full of native cranberries, apples, golden walnuts, and Ruby Port.	raisins, ginger,	Pick-up	on THURS Between 2 & 3 pm	
Pint @ \$15 Quart @ \$28 BRAISED FINGERLING POTATOES Fingerling potatoes braised with chicken stock, rosemary, and garlic. Finished with butter. Amazing. Each portions serves 4.		READY-TO-ROAST TURKEYS These turkeys are brined, stuffed with herbs, apples, and onions and are ready to put in your oven. These turkeys also come with a quart of gravy. Ask about our availability and pick-up options when you place your order! Un-Cooked Turkey with Gravy @ \$130 each		
@ \$22	rs 4.	QUICHE	ked Turkey with Gravy @ \$130 each	
GARNET SWEET POTATO GRATIN		The perfect treat. Just heat in the oven and serve.		
A classic gratin, made with layers of thinly sliced Louisiana "Garnet" sweet potatoes, which we think are the sweetest and tastiest. This is then topped with a layer of swiss cheese and roasted in our bread oven until golden. Easy to reheat and serve.		Lorraine @ \$25 Broccoli @ \$25 Spinach & Mushroom @ \$25		
@ \$32 serves 8 GLAZED BRUSSELS SPROUTS Tender brussels sprouts glazed with honey mustard and topped with crispy bacon bits. One quart serves at least 4 people. @ \$24		FARRO & FETA CHOPPED SALAD Romaine and arugula topped with farro, feta, chopped cherry tomatoes, cucumbers, bell peppers, kalamata olives, organic chick peas, and couscous. Served with our house-made buttermilk dressing on the side. SM @ \$21 serves 5 LG @ \$40 serves 10		
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NATIVE CARROTS & PARSNIPS A delicious combination of roasted carrots and parsnips with a champagne vinaigrette. One portion serves 4. @ \$22		PIES These are 9" pies and they serve 8 to 10 people. We use more than 3.5 pounds of fresh-cut apples in every apple pie! This years mix includes Cortland, Northern Spy, and Jonagold. Our pecan pie is lovingly made with eggs and brown sugar. NO corn syrup. Pumpkin		
V 444		pies are filled with	a tender and very rich custard.	
BROCCOLI BACON SALAD A sweet and savory mix of broccoli, cashews, bacon and cranberries.		Apple Pie @ \$32 Pecan Pie @ \$34		
PINT @ \$13 QUART @ \$24		Pumpkii		
CIPOLLINI + MUSHROOMS Roasted cipollini onions and button mushrooms.		CRANBERRY Made from fresh o sugar, butter and	cranberries and topped with a mixture of brown	

____ @ \$22 serves 4