



THANKSGIVING ESSENTIALS

Name: _____

Phone: _____

PICK UP DATE (circle one):

WEDNESDAY 11/27

THURSDAY 11/28

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 4pm on Sunday November 24th.

Orders must be placed and picked up at our 208 Concord Avenue location.

THE BIRDS!

PICKUP TIME (CHOOSE 1):

_____ WEDNESDAY Between 5 & 7 pm

_____ THURSDAY Between Noon & 1pm

_____ THURSDAY Between 2 & 3pm

ROASTED FREE RANGE TURKEY & GRAVY

Warm and ready to serve after pick-up! We use fresh, never-frozen, all-natural, free-range, hormone and antibiotic free Plainville turkeys. We give the turkeys a full two-day brine, then we stuff them with apples, onions, lemon, parsley, sage, rosemary and thyme. Finally, we roast them in the bread oven. Each turkey comes with a quart of rich gravy. Limited quantities available. Average 13 pounds, serves 10-12.

_____ Turkey with Gravy @ \$135 each

_____ Quart of Extra Gravy @ \$19 each

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.

_____ @ \$18 each

READY-TO-ROAST TURKEYS

Brined, stuffed with herbs, apples, and onions and are ready to put in your oven. These turkeys also come with a quart of gravy.

_____ Un-Cooked Turkey with Gravy @ \$125 each

THE SIDES!

If you want to skip the birds but still want to reserve pies and sides, pick up times are on Wednesday November 27th after 1pm, or Thanksgiving Day after 10am.

HI-RISE STUFFING

Fully baked and ready to be reheated and served. Made from corn bread and challah, with apple, chicken stock, and country sausage.

_____ SM @ \$20 (serves 5) _____ LG @ \$38 (serves 10)

CRANBERRY RELISH

Chocked full of native cranberries, apples, golden raisins, ginger, walnuts, and Ruby Port.

_____ Pint @ \$16 _____ Quart @ \$30

BRAISED FINGERLINGS

Idaho fingerlings braised in chicken broth with rosemary and garlic and finished with beurre blanc. Serves 4.

_____ @ \$22

ROASTED DELICATA SQUASH

Native delicata squash rings, simply roasted with olive oil and mild, but flavor-packed, Espelette pepper. Serves 4.

_____ @ \$24

GLAZED BRUSSELS SPROUTS

Roasted Brussels sprouts glazed with butter and honey mustard. Serves 4.

_____ @ \$24

NATIVE RAINBOW CARROTS & PARSNIPS

Native rainbow-colored carrots and parsnips roasted in butter with thyme. Serves 4.

_____ @ \$22

CIPOLLINI + MUSHROOMS

Roasted cipollini onions and button mushrooms. Serves 4.

_____ @ \$22

BROCCOLI BACON SALAD

A sweet and savory mix of broccoli, cashews, bacon and cranberries.

_____ PINT @ \$13 _____ QUART @ \$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)

PIES, CRUMBLES, OH MY!

9" PIES

We use more than 3.5 pounds of fresh-cut native apples in every pie! This year's mix includes Cortland, Northern Spy, and Jonagold. Our pecan pie uses Texas pecans, brown sugar – no corn syrup. Simply the best pumpkin pie! Serves 8 to 10 people.

_____ **Apple Pie** @ \$36

_____ **Pecan Pie** @ \$36

_____ **Pumpkin Pie** @ \$34

CRANBERRY CRUMBLE

Our most popular tart, made with cranberries grown and harvested in Carver, Massachusetts. Topped with a crumble made with brown sugar, butter, and organic oats.

_____ 6 inch tart @ \$16 each _____ 8 inch tart @ \$23

QUICHE

_____ Lorraine @ \$28

_____ Broccoli @ \$28

_____ Spinach & Mushroom @ \$28