

Thanksgiving Menu 2026

207.706.7922

Please place orders by phone or in person by
Thursday, November 22nd

Appetizers:

Cheese, Charcuterie and Fruit Platter w/ French Bread: \$12.99pp. (minimum 4 people)
Artichoke Dip: \$12.99/pint
Pimento Cheese Dip: \$6.99/½ pint | \$12.99/pint
Sage and Cranberry Gougères: \$36/doz.

Soups:

Miso Squash Soup, VG/GF: \$16.99/quart
Potato, Leek and Gruyère Soup: \$16.99/quart

Entrées:

De-constructed Butter and Herb Basted **Natural** Roast Turkey: \$24.99/#
Stuffed Acorn Squash with Wild Rice Apple Stuffing and Cashew Cream, GF/VG: \$13.99

Side Dishes: Only in 1# Increments

Buttermilk-Chive Roasted Garlic Mashed Potatoes: \$12.95/#
Crispy Brussels Sprouts with Dried Cherries and Hazelnuts: \$13.95/#
Roasted Winter Squash with Chili Crisp: \$13.95/#
Green Bean Almondine with Crispy Onions: \$13.99/#
Cornbread & Fennel Sausage Stuffing: \$10.95/#
Wild Rice, Leek and Cranberry Stuffing, GF/VG: \$13.95/#
Pan Gravy Made from Our Own Stock or GF/VG: \$11/pint | \$21/quart
Cranberry Relish with Local Cranberries: \$11/pint

Desserts:

Apple Pie \$30/each
Pumpkin Pie \$30/each
Pecan Pie 30/each

Breads:

Newfie Rolls \$3/each
Baguette \$6.25/each

"Complete Dinner with all the Fixins:" \$42/pp (No Substitutions Please)

Roast Turkey with Cornbread/Sausage Stuffing
Buttermilk-Chive Mashed Potatoes
Green Beans with Garlic and Fried Onions
Roasted Winter Squash with Cumin
Cranberry Sauce & Gravy
Newfie Roll
Slice of Pumpkin Pie