

thanksgiving MENU

TO SNACK ON WHILE YOU COOK

Brunch Board:

Triple Crème Brie, Merlot Infused BellaVitano, Blueberry Chevre Goat Cheese, Peppered Salami, Italian Shaved Prosciutto, Cornichon, Castelvetrano Olives, Cherry Tomatoes, Grapes, Dried Figs, Pistachios, Cranberry Relish, Sliced Baguette, and Cinnamon Roll Cupcakes.

SIDES

(4-6 SERVINGS EACH)

Butter + Herb Rolls

Baked Brie w/ Apple Slices, Crostinis, + Cranberry Relish

Gruyère-Potato-Leek Au Gratin

Cranberry Relish

Green Bean + Thyme Casserole with Crispy Onions

Butternut Squash Mac N' Cheese

Tahini Beet Salad w/ Roasted Beets and Local Greens Tossed with Toasted Pine Nuts, and a Creamy Tahini Dressing

Mixed Greens Salad w/ Goat Cheese, Toasted Pine Nuts, Dried Cherries, and a Raspberry Vinaigrette

Pumpkin Chili

DESSERTS

(MINIMUM 1 DOZEN, EXCLUDING THE PIES)

Pumpkin Cheesecake Macarons

Chocolate Hazelnut Cookies

Maple Walnut Macarons

Salted Caramel Mini Spice Cakes

Browned Butter Snickerdoodle Cookies

Pumpkin or Apple Pie

*all orders must be placed by november 20th
pickups on november 23rd*