



Thanksgiving Pre-Order Menu

(Pre-order until November 20th for pickup on Wednesday, November 24th between 4pm – 7pm)

ENTREES

Portobello mushrooms stuffed with Italian style plant meat and sage pesto
(Serves 3-4 people and comes ready to bake) *GF, NF* \$24.00

Wellington stuffed with mushrooms, spinach, carrots, and lentils served with cranberry compote
(Serves 3-4 people and comes ready to reheat) *SF, NF* \$28.00

Single plate meal for one includes sausage stuffed portobello, cornbread stuffing, mashed potatoes and gravy, rainbow carrots and a baby kale side salad. *NF, GF* \$20.00

SIDES

Cornbread and wild rice stuffing with apples, mushrooms, celery, and sage
(Serves 3-4 people and comes ready to reheat) *GF, NF, SF* \$26.00

Mac and cheese with smoked ricotta
(Serves 3-4 people and comes ready to reheat) *NF* \$24.00

Gluten Free available for \$27.00

Roasted garlic mashed potatoes
(Serves 3-4 people and comes ready to reheat) *SF, NF, GF* \$13.00

Sage brown gravy
(Serves 3-4 people and comes ready to reheat) *SF, NF, GF* \$13.00

Cheesy cauliflower Au Gratin
(Serves 3-4 people and comes ready to reheat) *NF, GF* \$18.00

Creamy green bean casserole with mushrooms and fried onions
(Serves 3-4 people and comes ready to reheat) *NF, GF* \$19.00

Roasted baby rainbow carrots with maple harissa glaze pepitas and puffed quinoa
(Serves 3-4 people and comes ready to reheat) *NF, GF, SF* \$20.00

Baby Kale Salad with honey crisp apples, fennel, dried cherries, spiced nuts and mustard vinaigrette
(Serves 3-4 people with dressing on the side) *SF, GF* \$19.00

Pumpkin and sweet potato cream soup
(One quart and ready to reheat) *GF, SF, NF* \$16.00

DESSERT

Classic Pumpkin Pie (serves 6-8) *SF, NF* \$16.00 **Gluten-Free with biscotti crust** \$19.00

Apple crisp with vanilla ice cream (serves 3-4 and ready to reheat) *SF, NF, GF* \$18.00

(GF=Gluten Free, SF=Soy Free, NF=Nut Free)