



@THEDININGCAR



THANKSGIVING MENU

TRIMMINGS

4 Servings

HERB STUFFING 20 PLAIN / 24 SAUSAGE

Made with a mix of house rolls and crusty sourdough bread, with sautéed onions, celery, fresh thyme, sage, and rosemary. Also available with sage sausage.

NOT YOUR MAMA'S GREEN BEAN CASSEROLE 20

Fresh cut green beans in a mushroom cream sauce, showered in crispy fried shallots.

BROCCOLI & CAULIFLOWER 18

Fresh florets of broccoli and cauliflower with fresh garlic, butter, and olive oil.

SHAVED BRUSSELS SPROUTS 22

Thinly sliced Brussels are sautéed with applewood smoked bacon and a touch of cream.

SAUTÉED SPINACH 22

Fresh cut spinach sautéed with slivered garlic and olive oil.

ROASTED BUTTERCUP SQUASH 20

Roasted with butter, brown sugar and smoked maple syrup, then sprinkled with pomegranate seeds.

BOURBON CANDIED YAMS 20

Silky, soft, and sweet, with a hit of Tennessee whiskey.

MASHED POTATOES 20

Our creamiest, silky mashed potatoes.

HOUSE-MADE TURKEY GRAVY 15

Sold by the pint.

CHERRY CRANBERRY SAUCE 18

Fresh cranberries simmered with Montmorency cherries, fresh ginger, and pomegranate juice. Sold by the pint.

QTY

BREADS

PULL-APART BUBBLE LOAF 16

A round centerpiece loaf made of individual buttery dinner rolls scented with garlic and thyme.

DESSERTS

APPLE CRUMB PIE 35

PUMPKIN PIE 35

PECAN PIE 35

APPLE CAKE 15

PUMPKIN LOAF WITH CREAM CHEESE FROSTING 15

QTY

DAY-AFTER THANKSGIVING BREAKFAST

HOUSE SMOKED LOX 45

Half pound

HOUSE-MADE CREAM CHEESE PLAIN OR SCALLION

Half pound

HOUSE-MADE BIALYS

Pack of 4

SLICED TOMATOES, RED ONIONS

TODAY'S DATE:

NAME:

PHONE:

EMAIL:

PICK-UP TIME

TUESDAY, NOVEMBER 21
BETWEEN 8AM - 5PM

*Orders must be placed by 5 pm
Thursday, November 16th