



THANKSGIVING MENU

TURKEY

We suggest 1.5 lbs of cooked turkey or 2lbs of fresh turkey per guest.

Fresh Turkeys - \$4 per lb. Pasture-raised on organic pastures at Wholesome Valley Farm. Processed just days before Thanksgiving and will be fresh, not frozen. Whole birds, weights ranging from 16 - 30 lbs. We'll have fresh turkeys available starting Thursday, Nov 15. If you need one earlier, we do have a few but please call first.

Heritage Turkeys - \$5 per lb. Our Standard Bronze Turkeys are the pride of the farm. These birds are hatched and raised from our own breeder flock, and the bird more closely resembles a wild turkey. Heritage birds cook similar to our standard market turkeys. They tend to be a bit smaller overall, have a more pronounced fat cover under the skin, and have smaller breast.

8-Cut Turkeys - \$4.75 per lb. Our butchers will cut your bird into 8 neat pieces for faster cooking requiring less oven space. 8 cut is 2 thighs, 2 legs, 2 breast, 2 wings, and backbone. Pay for the entire bird before cut.

Brined Turkeys - \$4.75 per lb. We start by sweating a traditional mirepoix of onion, carrot, and celery on the stove, add aromatics such as fresh thyme and rosemary, and dissolve salt and spices into a brine meant to season and moisten the turkey. These birds are ready to cook. Weights range from 16 to 30 lbs.

Brined Turkey Breast - \$12 per lb. For those who just want white meat only, our butchers are cutting bone-in breast roasts. This provides a natural roasting rack to prevent drying out the turkey tenders and providing even cooking. Turkey breasts will be brined and ready to roast.

Spatchcocked Turkey - \$4.75 per lb. Allow one of our butchers to cut the backbone out and butterfly your whole fresh turkey for the perfect spatchcocked turkey to grill. Weights range from 16 - 30 lbs.

Smoked Turkey - \$7.50 per lb. Our whole birds are brined in a nitrate-free cure then smoked for 16 hours over hickory smoke to produce a moist, smokey bird. Birds are fully cooked & ready to reheat. Weights range from 16 - 30 lbs.

Turkey Ballotine - \$10.50 per lb. This is one of the more fun dishes for us to prepare. We take the whole turkey, skin on, and bone it out from the back to the front. All that is left are airline drumsticks and wings. The whole boneless bird is stuffed with cornbread, roasted butternut squash/sage sausage, and herbs. The bird is stitched back together and poached off sous vide to a perfect 165 degrees. Ready to reheat and serve. 15-20 lbs.

Turkey Roulade - \$15 per lb. This is a skin on breast portion, butterflied open, seasoned and rolled back together. Brined and cooked sous vide to a perfect 165 degrees. Throw it in a hot oven to crisp up the skin and serve. Average weight per roulade is 2.5 to 4 lbs per roulade. Great option for smaller gatherings.



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SIDES & APPETIZERS

Unless otherwise noted, all sold in half pans

Thanksgiving Charcuterie Boards - \$30 small (8 to 10 people), \$50 large (15 to 20 people). Our chefs are creating a charcuterie spread centered around the majestic turkey. These seasonal offerings are only available at Thanksgiving. Includes fresh and dry cured meats, cheeses, crackers and preserve.

Whole Wheat Dinner Rolls - \$6 (9 ct)

Traditional Bread Dressing with Turkey Giblets & Vegetables - \$20 (10 by 13 pan)

Braised Greens - \$20 (10 by 13 pan)

Apple Cider and Maple Glazed Carrots - \$12 (9 inch square pan)

STOCK & GRAVY

Rich Turkey Stock - \$8 (32 oz. container)

Dark Turkey Gravy - \$15 (32 oz. container)

DESSERTS

9" Apple Pie with Crumb Topping - \$15

9" Pumpkin Pie - \$15

One of each pie - \$27

TO PLACE AN ORDER

Complete the order form and return to the shop or call **216.465.2762**. Please note special pickup dates for each Thanksgiving item:

- **Fresh & Brined Turkeys** - Thurs, Nov. 15 - Weds, Nov. 21
- **Prepared Turkeys (smoked, ballotine, roulade)** - Tues. Nov 20 & Wed, Nov 21
- **Cooked Items, Appetizers & Side Dishes** - Tues. Nov 20th & Weds, Nov. 21
- **Pies** - Tues, Nov 20. & Wed, Nov 21.

We will be open regular hours - 10 AM to 7 PM - on Tuesday & Wednesday, November 20th & 21st. **We will be closed Thanksgiving Day.**