



Holiday Menu

2020

Orders can be placed starting November 1 with pickup on Tuesday, November 24th between 8:00am - 5:00pm and Wednesday, November 25th between 8:00am - 4:00pm
Last day to place a Thanksgiving Order is Friday, November 20 by close of business.

Soup

BUTTERNUT CIDER SOUP

A smooth blend of butternut with local cider and warm fall spices.

16oz \$6.00 | 32oz \$11.50

Sides

PURÉED BUTTERNUT SQUASH WITH BUTTER & MAPLE SYRUP

A smooth puree of butternut squash with butter and Vermont maple syrup.

32oz \$12.95

YUKON GOLD MASHED POTATOES WITH BUTTER & CREAM

Yukon Gold Potatoes mashed with McNamara Cream and Cabot Butter.

28oz \$12.95

HOUSE-MADE CRANBERRY SAUCE

The perfect blend of fresh cranberries and ginger.

16oz \$6.95 | 32oz \$12.95

NEW ENGLAND SAGE & ONION STUFFING

A New England Tradition- King Arthur bread with sautéed sage, onion and chicken broth.

28oz \$12.95

Rolls

WHITE OR WHEAT DINNER ROLLS

Our pull-apart rolls are a soft and tender.

6 pack | \$4.50

Dessert

MIXED BERRY PIE

Sweet/tart berry filling, wrapped up in a flaky pie crust.

\$18.00 - Serves 6 to 8

PUMPKIN PIE

A seasonal update to the classic pumpkin pie, featuring a creamy pumpkin filling, deep dish pie crust, and topped with candied Pepita crumble.

\$20.00 - Serves 6 to 8

MAPLE BOURBON PECAN PIE

A decadent pecan pie sweetened with Vermont maple syrup and infused with bourbon, all in a deep dish pie crust.

\$20.00 - Serves 6 to 8

APPLE PIE

Made with local Champlain Orchard Apples, and our boiled cider.

\$22.00 - Serves 6 to 8

***NOTE:** Payment in full is required when placing orders for pickup on November 24 and 25. Cancellations/refunds will be honored on or before November 20.