HOLIDAY MENU

Everything you need to gather and give thanks

HOLIDAY MEALS

Packaged meals to-go from our kitchens

Featuring pasture-raised turkey from Black Star Farm and delicious sides. Each meal serves one. Just heat, eat, and enjoy!

Traditional 23.99 ea

Local Black Star Farm roast turkey, sweet potato casserole, classic mashed potatoes, sage stuffing, home-style turkey gravy, green beans, cranberry orange relish, dinner roll.

Wheat-Free 24.99 ea

Same as traditional with herb stuffing, gravy and dinner roll, all made from wheat-free ingredients.

Vegan 22.99 ea

Tofu turkey, vegan sweet potato casserole, vegan mashed potatoes, green beans, herb stuffing, cranberry relish, "no turkey" gravy, vegan dinner roll.

All items available a la carte.

Available starting November 22.

CLASSIC SIDES

Ready to grab & go

Sweet Potato Casserole
Vegan Sweet Potato Casserole
Classic Mashed Potatoes
Vegan Mashed Potatoes
Traditional Sage Stuffing
Vegan Herb Stuffing
Wheat-free Stuffing
Green Beans Almondine
Turkey Gravy
Turkey Gravy (wheat-free ingredients)
Vegan "No Turkey" Gravy
Cranberry Orange Relish

BAKED GOODS

Made in-house

Sliced Turkey

Dinner Rolls (White & Wheat)
Pumpkin Pie
Fruit Pie
Pumpkin Cake Rolls
Pumpkin Loaf
Pumpkin Muffins



BLACK STAR FARM

Our local turkey this year is from Black Star Farm in Manton, Michigan. The Coblentz family raises broad breasted white turkeys on their small family farm. The birds live a good life in the great outdoors throughout the warm season, with large grassy fields for roaming and foraging. Their diet is strictly GMO-free and they never receive any antibiotics or hormones. This turkey will be a delicious feature of your holiday meals.

Fresh turkeys arrive November 23.

