



Available for pick-up 11AM–3PM

• STARTERS •

Boursin Stuffed Dates \$51 per dz
Almond Puree, Fregola

Bacon Wrapped Scallops \$64 per dz

Jalapeno Cornbread, Local Honey Butter \$16 per Skillet

Mini Crab Cake \$64 per dz

• ENTREES •

Ashley Farms Thanksgiving Turkey, Quince & Sage Turkey Gravy,
Mushroom Stuffing, Roasted Brussel Sprouts \$128

Faroe Island Salmon, Lemon Caper Butter Sauce, Roasted Vegetables
Half Pan \$89 Full Pan \$155

Rotisserie Prime Rib, hand carved, porcini crust, horseradish, au jus, brioche rolls
Half \$180, Full \$360

• SIDES & SALADS •

RUSTIC SALAD \$58

mixed greens, spinach, roasted butternut squash, toasted pepitas, pomegranate, sliced pears, shaved parmesan, maple balsamic

ROANOKE SALAD \$58

Rotisserie Chicken, Grape Tomato, Dates, Bacon, Avocado, Hard Boiled Eggs, Sheep Milk Feta, Honey Dijon Vinaigrette

Buttermilk Mashed Potatoes \$26

Mac & Cheese \$51

Roasted Brussels Sprouts \$36

Sweet Potatoes \$23

• DESSERTS •

Fresh Baked Apple Pie \$30

Pumpkin Pie \$30

NY Style Cheesecake \$38