



Heat at Home: Thanksgiving Menu

- Mains -

Roasted Turkey Breast *Dairy-Free / Gluten-Free*

roasted & sliced turkey breast,
topped with turkey drippings / pan sauce & fresh herbs
Small (12oz) **\$20** Large (3 pounds) **\$72**

Stuffed Acorn Squash *Gluten-Free / Vegetarian*

contains nuts - can be omitted per request
can be made Vegan upon request
locally grown acorn squash, halved, roasted
& stuffed with quinoa, parsnips & carrots tossed with
herb & pecan pesto, topped with toasted pecan
Small (1 half) **\$20** Large (4 halves) **\$70**

- Sides -

Apple & Sage Stuffing *Vegetarian*

can be made Vegan upon request
local apples, fresh sage, celery, onion & hand-torn
housemade focaccia bread with vegetable stock
Small **\$15** Large **\$42**

Chorizo & Cornbread Stuffing

contains nuts - can be omitted per request
housemade chorizo sausage, celery, carrots,
onion & cornbread crumbs with chicken stock &
topped with Fall herbs & walnuts
Small **\$17** Large **\$45**

Buttery Mashed Potatoes

Vegetarian / Gluten-Free
creamy & buttery Yukon Gold mashed potatoes,
topped with butter & paprika
Small **\$16** Large **\$44**

Traditional Gravy

rich & creamy brown gravy made from smoked
turkey legs, duck fat roux & turkey stock
Pint **\$9** Quart **\$16**

Sage Gravy *Vegetarian*

white gravy with fresh sage & caramelized leeks
Pint **\$8** Quart **\$14**

- Sides, continued -

Baked Mac & Cheese *Vegetarian*

orecchiette pasta tossed with creamy pimento cheese,
topped with bread crumbs, provolone & parmesan
Small **\$16** Large **\$44**

Roasted Vegetables *Vegan / Gluten-Free*

beets, parsnips, sweet potatoes, collard greens
& shallot roasted with olive oil & fresh herbs
Small **\$18** Large **\$47**

Wild Rice Pilaf *Vegetarian / Gluten-Free*

can be made Vegan upon request
champagne-soaked apricots, caramelized leeks,
shaved brussels sprouts & wild rice
cooked with butter & white wine
Small **\$15** Large **\$40**

Cranberry Relish *Vegan / Gluten-Free*

fresh cranberries & orange zest chopped
into a light & refreshing relish 12oz **\$8**

Rosemary Focaccia Bread

7-inch round loaf / *Vegan* / **\$6**

- Desserts -

Mini Pumpkin Pie with Pecan Streusel

contains nuts - can be omitted per request
classic pumpkin pie topped with pecan & brown sugar
streusel, baked in our housemade buttery pie dough
5-inch Pie (serves 1-2) **\$14**

Caramel Apple Cheesecake *Gluten-free*

contains nuts - cannot be omitted
housemade cheesecake with walnut & oat crust, topped
with apple compote, caramel sauce & whipped cream
Slice **\$9** Whole Cake (12-16 slices) **\$75**

Figgy Toffee Cake

housemade fig cake soaked in toffee sauce
topped with whipped vanilla mascarpone cream
Slice **\$7** Whole Bundt (12-16 slices) **\$65**

Submit your order at
9thstbistro.com/thanksgiving

by **Midnight Saturday 11/18**
for pickup from the Bistro on
Wednesday 11/22 from 2 - 6 PM

*All dishes come refrigerated in foil pans
with oven reheating instructions.*

Small serves 2-4 / Large serves 8-12

- Appetizers -

Shrimp Cocktail *Gluten-Free / Dairy-Free*

tail-on shrimp (size 26-30) poached in white wine, lemon
& bay leaf, tossed in Old Bay seasoning &
served with housemade horseradish cocktail sauce
One and a Half Dozen Shrimp **\$22**
3 Dozen Shrimp **\$40** 5 Dozen Shrimp **\$62**

Coconut Pumpkin Soup *Vegan / GF*

velvety soup made with pumpkin,
coconut milk & Autumn spices
Pint **\$7** Quart **\$12**

Sausage Pimento Cheese Balls

cocktail-sized bites of sausage & pimento cheese, topped
with shredded cheddar & gremolata
Small (10) **\$15** Large (30) **\$40**

"Leftovers" Sliders

smoked turkey, muenster cheese & cranberry relish
on hawaiian rolls, sprinkled with stuffing spices
Small (4) **\$12** Large (12) **\$35**

Blue Crab Dip *Gluten-Free / Ready-to-Bake*

blue crab, melted leeks, cream cheese & dill
topped with parmesan cheese & chives
5 inch round pan **\$22**