



CHRISTMAS DAY TO GO

43.99 PER PERSON

pick up only

FIRST COURSE

choose one

Farmers Salad* **V GF**

mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Purple & Black Kale Salad **V GF**

hazelnuts, dates, radish, pecorino, lemon vinaigrette

MAIN COURSE

choose one

Roasted Turkey **GF**

Jaindl Farms, PA
black pepper sage gravy

Stuffed Pork Loin

pecan cranberry cornbread

Leg of Lamb **GF**

chimichurri sauce

Herb-Crusted Prime Rib **GF +8**

horseradish cream

Beyla Honey-Glazed

Baked Spiral Ham **GF**

Southern Fried Chicken

white cream gravy

Maple-Apricot Glazed Salmon **GF**

Veggie Loaf **V GF**

mushroom gravy

ALL ENTRÉES SERVED WITH

potato roll, mashed potatoes, cornbread stuffing, sweet potato with pecan fig butter, sautéed green vegetables, and roasted vegetables.

DESSERT

choose one

Apple Pie **v**

Chocolate Cream Pie

Vanilla Bean

Pecan Pie **v**

Coconut Cream Pie

Cheesecake **v**

Apple Cranberry Pie **v**

Banana Cream Pie

original or
salted caramel

Key Lime Pie

V = VEGETARIAN • GF = GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

5% RESTAURANT RECOVERY CHARGE

While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.