



CHRISTMAS DAY TO GO

45 PER PERSON

pick up only

FIRST COURSE

choose one

Farmers Salad* v GF

mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes

Purple & Black Kale Salad v GF

hazelnut, date, radish, pecorino romano, 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, au jus

Beyla Honey-Glazed Spiral Baked 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, green beans, and roasted vegetables.

DESSERT

choose one

Apple Pie v

Chocolate Cream Pie v

Vanilla Bean

Pecan Pie v

Coconut Cream Pie v

Cheesecake v

Apple Cranberry Pie v

Banana Cream Pie v

original or
salted caramel

Key Lime Pie v

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.

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.