

# THANKSGIVING MENU

## DINE-IN or TO-GO



### **\$55++ THREE COURSE DINNER**

#### FIRST COURSE

Choice of:

#### HOUSE SALAD

greens, tomatoes, cucumbers, red onions, croutons, ranch dressing

or

#### SWEET POTATO HARVEST SOUP<sup>GF, VEG, V</sup>

coconut cream, aleppo chili powder, toasted almonds

#### SECOND COURSE

Choice of:

#### VEGETARIAN TOFU STUFFING ENTREE

traditional vegetables, vegetable stock, chickpea beans

or

#### TRADITIONAL SEASONED SLICED TURKEY

country chive mashed potatoes, roasted brussels sprouts with bacon and maple glaze,  
cranberry sauce, sweet roll  
*(drumsticks and wings available by request. limited supply)*

#### THIRD COURSE

Choice of:

PUMPKIN PIE<sup>VEG</sup> or APPLE PIE<sup>VEG</sup>

*Add a bottle of house wine or a six pack of craft beer for \$25*

*For more information or to place a to-go order, please call 602-875-8080*

GF = Gluten Free • VEG = Vegetarian • V = Vegan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.