



# 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

Pecan Pie v

Apple Cranberry Pie v

Key Lime Pie

Chocolate Cream Pie

Coconut Cream Pie

Banana Cream Pie

Vanilla Bean

Cheesecake v

original or  
salted caramel

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.