

Avenue N's THANKSGIVING MENU

ALL ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 20TH
ORDER PICKUPS ARE ON WEDNESDAY, NOVEMBER 25TH



SIDES

QUART - SERVES 4



CLASSIC BREAD STUFFING \$20

vidalia onion, celery, fresh herbs

Add pork sausage **\$23**



ROASTED GARLIC SMASHED POTATOES \$22

chive creme fraiche



WHIPPED SWEET POTATOES \$21

orange honey butter



FRESH GREEN BEAN CASSEROLE \$22

wild mushrooms, béchamel, crispy shallots



ROASTED RAINBOW CARROTS \$22

maple mustard glaze



PAN SEARED BRUSSELS SPROUTS \$22

miso soy glaze, crispy bacon



CELERIAC POTATO PUREE \$21

white truffle butter



SAUCES



CLASSIC ALL NATURAL PAN GRAVY

\$22/QT



FRESH CRANBERRY SAUCE

\$14/PT



COCKTAILS

3 DRINKS PER JAR



BOURBON HAYRIDE \$26

redemption bourbon, ginger liqueur,
vanilla bean, lemon, hard cider



HARVEST MOON SANGRIA \$26

pinot grigio, elderflower liquor,
apple cider, cinnamon bark, fresh
apple & pear



PUMPKIN MARGARITA \$26

reposado tequila, pumpkin puree,
fresh lime, blood orange liqueur,
local maple

NAME: _____

PHONE: _____