

We hope you enjoy your Thanksgiving Feast!

A Note from the Chef...

In order to reheat your sides properly and in a timely manner, please remove them from refrigeration at least 1 hour prior to the start of your reheating process. This includes sides and turkey.

Allow enough time to roast your turkey. While the turkey rests, reheat your sides. For example - if you plan to eat dinner at 3:00 your turkey should **come out of the oven** between 2:00 & 2:15. Your sides should all go into the oven at that time.

Not enough oven space? We have that problem, too, sometimes! Items that can be heated and then be held hot in your crockpot(s) on the low or warm setting: Rustic Mashed Potatoes, Mashed Sweet & Squash, Pumpkin & Sausage Stuffing, Cornbread-Apple Stuffing, Green Bean Casserole, and Butternut Mac n' Cheese.

Our Signature Cranberry Pinot Noir Meatballs

beef meatballs (1/2 oz) in our signature glaze - easy to heat and serve from a crock pot

Place your meatballs in a crock pot set on high. Leave for 1 hour, then turn to warm. Check and make sure they are warm all the way through. If you are not using a crockpot they can be warmed in a sauce pan on the stove top. Stir frequently to avoid sauce sticking to the bottom of the pan.

Pretzel Nuggets (v)

Ready to bake pretzel nuggets with house-made pimiento cheese and cranberry mustard

Preheat oven to 350 degrees. Place pretzels on a lined or greased baking sheet and brush with melted butter. If you do not have a brush you can also dip them in butter. Once buttered, sprinkle with provided salt and bake for 5 minutes.

Pumpkin Cheese Dip with Pretzels (v)

salted pretzel nuggets alongside ready-to-warm pumpkin cheese dip

Preheat oven to 350 degrees. Scoop pumpkin cheese into an oven safe crock or small baking dish. Warm, uncovered, for approximately 20 minutes or until bubbly. Place pretzels on a lined or greased baking sheet and brush with melted butter. If you do not have a brush you can also dip them in butter. Once buttered sprinkle with provided salt and bake for 5 minutes.

Sweet Potato Popovers (v)

savory cheddar popovers with sweet potato jam

Popovers can be enjoyed room temperature or slightly warm and toasty. If enjoying warm place on a baking sheet and warm in a preheated 350 degree oven for 10-12 minutes.

Signature Turkey Gravy (GF)

roasted turkey bone stock

Warm your gravy over medium heat on the stove top for 5-10 minutes, whisking continuously, until warmed through. It will thicken slightly, if you prefer it a bit thinner, add cooking liquid from the bottom of your turkey.

Cornbread-Apple Stuffing (vegan, GF)

house-made corn bread stuffing with native apples, stock and herbs

Bake your stuffing in an oven safe dish alongside your turkey, covered with tin foil for 25-35 minutes at 350°F. Stir if needed. For the remaining 10-15 minutes, remove the foil, allowing for the top to get crispy. Again, you may add cooking liquid to loosen the stuffing up.

Pumpkin & Sausage Stuffing

house pumpkin bread - all-natural sausage - house stock - herbs and local butter

Bake your stuffing in an oven safe dish alongside your turkey, covered with tin foil for 25-35 minutes at 350°F. Stir if needed. For the remaining 10-15 minutes, remove the foil, allowing for the top to get crispy. Again, you may add cooking liquid to loosen the stuffing up.

Rustic Mashed Potatoes (v, GF)

skin on with cream and butter

Warm your mashed potatoes in the oven at 350°F, covered with a tight layer of saran wrap* and then a tight layer of tin foil, for 30 minutes. If you notice they seem to dry for you, add some of the cooking liquid from the bottom of your turkey pan, mix and warm for another 5 minutes.

***yes! It can go in the oven so long as it's covered with foil or a tight fitting aluminum lid**

Green Bean Casserole (v, GF)

fresh green beans - mushroom gravy - crispy onion strings

Add your green beans and mushroom gravy to an oven-safe dish. Warm your green bean casserole in the oven at 350°F, covered with a tight layer of saran wrap* and then a tight layer of tin foil, for 25 minutes. Remove the foil and saran covering and top with the crispy onion strings. Continue baking, uncovered, for 5 more minutes.

***yes! It can go in the oven so long as it's covered with foil or a tight fitting aluminum lid**

Mashed Sweets 'n Squash (v, GF)

sweet potatoes & butternut squash - brown sugar & nutmeg

Place your mashed sweets 'n squash into an oven safe dish. A pyrex casserole dish works great. Warm in the oven at 350°F, covered with a tight layer of saran wrap* and then a tight layer of tin foil, for 30 minutes.

***yes! It can go in the oven so long as it's covered with foil or a tight fitting aluminum lid**

Brussels 'n Pancetta (v, GF, DF)

shaved brussels sautéed with pancetta, garlic & onion

Place your brussels sprouts in an oven safe baking dish. Bake uncovered at 350°F for 15-20 minutes.

Miso Roasted Carrots (v, GF)

native carrots, slowly cooked with miso and honey for a sweet and savory side dish

Place your roasted carrots in an oven safe baking dish. Bake at 350°F for 30 minutes for a more al dente texture, or up to 45 minutes for a well-done roasted carrot. If you are short on oven space, the carrots can be warmed in a sauce pan on the stove top.

Butternut Mac n' Cheese (v)

pureed butternut - roasted garlic cream sauce - pasta

Place your mac 'n cheese in an oven safe baking dish. Cover with a tight layer of saran wrap* and then a tight layer of tin foil. Bake for 35-45 minutes at 350°F. Uncover and stir, bake for an additional 10 minutes to brown the top further.

***yes! It can go in the oven so long as it's covered with foil or a tight fitting aluminum lid**

Sweet Potato Rolls (v)

Can be enjoyed room temperature but if you have the space why not warm! We recommend placing buns on a baking sheet for 6-8 minutes in a preheated 350 degree oven.

Pre-Cooked Boneless Turkey Breast or Thigh (GF)

Remove your pre-baked sliced turkey from the fridge for 1 hour before you place it in the oven. Your turkey is topped with our herb butter. It has aluminum foil over it to prevent it from browning too quickly. Leave that on while it reheats. Preheat your oven to 350 F. Drizzle 1/2 inch of our homemade stock on the bottom of the disposable cooking pan and tightly fasten the prepared cover back on the pan. Place the bird in the pre-heated oven. Your bird has already been cooked fully to 165 F. Allow it to warm until it reaches 145 F. Remove and allow for it to rest. It is recommended that before it rests you add 1-2 ladles of warm stock over the top to keep it moist. The resting process should take approximately 20 minutes.

Pumpkin Cheesecake

house-made pumpkin cheesecake over a molasses cookie crust

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.

Caramel Apple Cheesecake (GF)

classic cheesecake over a GF cornmeal crust with a caramel apple topping

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.

Pumpkin Trifle (vegan, GF)

house-made gluten free vanilla cake pieces layered with a vegan pumpkin pudding

Can be served directly from the refrigerator.

Molasses Sandwich Cookies

spiced molasses cookies with cream cheese frosting filling

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.