

## BUTCHER SELECTS

**ALINA DUCK(AIR CHILLED).....\$8.99/LB**

This special French breed is famous for its succulent, ultra rich flavor. Our pick for a second fiddle to the turkey on your table.

**CAPON.....\$8.99/LB**

Fattier and more flavorful than your ordinary chicken, capons make a beautiful roast

**GOOSE.....\$11.99/LB**

A stunning holiday classic with crisp skin and juicy meat when roasted

**OYSTERS (UNSHUCKED) | sold by the dozen**  
East Coast **\$24** | West Coast **\$36**

**OYSTERS (SHUCKED) .....\$14.99 /16 OZ**  
West Coast oyster meat, in its liquor for dressing

**PORK STANDING RIB ROAST.....\$15.99/LB**  
Marbled and juicy, a great alternative to beef

**BRINED HAM.....\$12.99/LB**  
House-made and ready to roast in your oven

**MAPLE SMOKED HAM.....\$17.99/LB**  
Fully cooked and smoked house-made ham with a sweet maple glaze

**HOUSE MADE HOLIDAY SAUSAGE (UNCASED)**  
Mixed with apples, garlic, sage and thyme  
*Minimum 1lb per order* | **\$14.99/LB**

**EXTRA DRY-AGED STANDING RIB ROAST**  
This exquisite cut is aged for 35+ days to enhance the richness of this beautiful pasture raised beef.  
*Minimum 3 ribs per order* | **\$36.99/LB**

## HOUSE ROASTED TURKEY

**MAPLE GLAZED ROASTED TURKEY BREAST**

Goffle Road Farms skin-on turkey breast, brined and roasted in-house.

*Approximately 5lbs* | **\$17.99/LB**

**WHOLE ROASTED ROTISSERIE TURKEY**

Goffle Road turkey, brined in-house.  
*fresh weight* | *Specify whole or carved*

*Approximately 10lbs* | **\$10.49/LB**



## FOOD & WINE

*made with*

**INTEGRITY,  
SKILL *and* PRIDE**



We strive to offer food that nourishes our customers with the best possible ingredients, while supporting local and mindful businesses, small scale farms, and ethical meat operations.

**THIS MENU SOURCED FROM:**

Goffle Road Poultry Farm | Hidden Camp Farm | Roaming Acres | Slope Farms  
Wrighteous Organics | Jasper Hill Farm  
Milton Creamery | Vermont Creamery  
Cypress Grove & more!

**THANKSGIVING HOURS:**

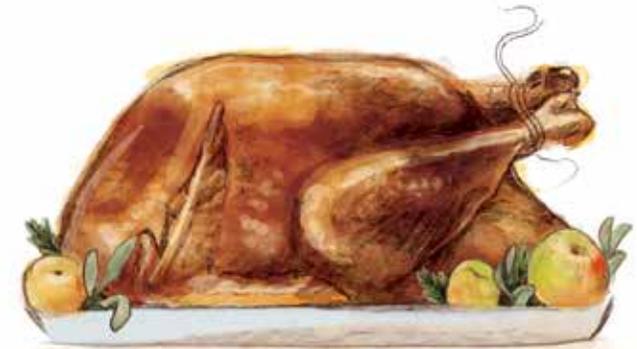
**ANNEX: 8AM-1PM**

**PROVISIONS: 8AM-2PM**

**WINE & SPIRITS: 10AM-3PM**

## The GREENE GRAPE

THANKSGIVING  
2018



ORDER ONLINE:  
[www.greenegrape.com](http://www.greenegrape.com)

CONTACT US:  
[thanksgiving@greenegrape.com](mailto:thanksgiving@greenegrape.com)

Orders accepted until 9pm  
on Sunday, Nov. 18th.

## TURKEY TIME!

### GOFFLE ROAD POULTRY FARM

Our choice for tender, juicy meat with a truly rich flavor. These turkeys are free to roam and never given any hormones, antibiotics or steroids. Our close relationship with this local provider assures that your turkey will be as fresh as possible, arriving within days of Thanksgiving to our shop.

8-24 pounds | **\$5.99** per pound  
Goffle Road Poultry Farm | Lancaster, PA

### HIDDEN CAMP FARMS

Organic pastured turkeys raised with room to roam in upstate New York. These Broad Breasted Whites are as classic as it gets for your holiday table.

10-20 pounds | **\$6.99** per pound  
Hidden Camp Farms | Canajoharie, NY

### NORTHWIND FARMS

A wild heritage Bronze breed from Northwind Farms in Tivoli, NY. These are 100% pasture raised, hormone free and are known for their rich, gamey flavor.

14-20 pounds | **\$10.59** per pound  
Northwind Farms | Tivoli, NY

### TAKE IT UP A NOTCH!

#### SPATCHCOCK YOUR BIRD

A free service provided by our butchers to make roasting a breeze.

#### WHITE MOUSTACHE WHEY BRINE \$25

Tenderizing meat the old fashioned *whew!* With probiotic whey brine from The White Moustache.

### CHEESE & CHARCUTERIE | *serves 8-12*

#### CHEESE + MEATS | \$85

A savory selection of cheese and charcuterie to accompany your Thanksgiving feast. Includes four cheeses, salami, and accompaniments with cheese board and knife

#### CHEESE + SWEETS | \$85

A delectable array of cheese and pairings sure to delight. Includes four cheeses, fig spread, and accompaniments with cheese board and knife

### SIDES & SUCH

*small serves 4-6 \$43 | Large serves 8-10 \$65*

#### TRADITIONAL SAUSAGE STUFFING

House-made holiday sausage with apples, sourdough bread, sage, and marjoram

#### MUSHROOM, LEEK AND WALNUT STUFFING

Made with shiitake, oyster, and crimini mushrooms, melted leeks, walnuts, and herbs

#### BRUSSELS SPROUT GRATIN

Shaved Brussels sprouts baked with cream, Gruyere, Parmesan, and crunchy bread and shallot topping

#### MAPLE-GLAZED SPICED YAMS

Roasted yams with cinnamon, allspice, and clove, glazed with maple syrup

#### ROASTED GARLIC MASHED POTATOES

Mashed Yukon Gold potatoes with roasted garlic and butter

#### KALE SALAD

Apples, pomegranate seeds, aged cheddar, candied pumpkin seeds, shaved squash, and cider vinaigrette

#### BUTTERMILK & HERB BISCUITS

\$9-half dozen | \$15-dozen

### GRAVY & CRANBERRY RELISH

#### TURKEY GRAVY | \$11.00 QT

Made with savory herbs, giblets, turkey stock, and wine

#### PLANT-BASED VEGAN GRAVY | \$11.00/QT

A traditional & delicious nutritional yeast gravy

#### CRANBERRY RELISH | \$6 PT | \$11 QT

Punchy, sweet and tart alternative to cranberry sauce made with ginger and apples

THE MOMENT YOU'VE ALL BEEN  
WAITING FOR

### PIE!

Baked on Fulton St. by The Good Batch  
*Each 9" pie serves 8-10 people. | \$33*

#### CLASSIC PUMPKIN PIE

Buttery crust filled with a spiced pumpkin custard. Delicious chilled or at room temperature. Pairs perfectly with a dollop of fresh whipped cream.

#### MAPLE PECAN PIE

Buttery crust with a rich pecan filling, sweetened with brown sugar and maple syrup.

#### LOCAL APPLE CRUMBLE PIE

Juicy, sweet and slightly tart apple filling, topped with a buttery crumble. Pairs perfectly with vanilla ice cream.

### • A TOAST •

#### TO BE THANKFUL FOR...

#### Annual All-American 6-Pack \$90

*A selection of our favorite American made wines to keep your glass more than half full. Sit back and enjoy a sip from our carefully selected wine package:*

**Ex-Libris** Cabernet Sauvignon '15 Washington

**Chad Willamette** Pinot '17 Oregon

**Sobon Estate** Zinfandel '15 California

**Saint Vincent** Rosé NV New Mexico

**Fox Run** Dry Riesling '15 New York

**Clos Julien** Chardonnay '17 California

#### TERMS & CONDITIONS

*All Thanksgiving orders must be placed online.*

**Visit us at:** [thanksgiving.greenegrape.com](http://thanksgiving.greenegrape.com)  
*to reserve your bird and order all the fixin's!*

**We accept orders until 9pm on Sunday, Nov. 18th.**

Questions? *Email our Thanksgiving Coordinators*  
[thanksgiving@greenegrape.com](mailto:thanksgiving@greenegrape.com)