



THANKSGIVING ORDER GUIDE

All orders must be placed by 2 pm Sunday, Nov. 22.
All pickups are on Wednesday, Nov. 25, between 10 am and 2 pm.
Pickups are available in Chapel Hill and Pittsboro

DIETARY DESCRIPTIONS Gluten Free (GF); Vegan (V); Vegetarian (Veg.); Dairy Free (DF); Nut Free (NF)

HORS D'OEUVRES

CHORIZO & CHEDDAR SAUSAGE BALLS (NF) With spicy pepper jelly dipping sauce	14.00/DOZ.
BAKED BRIE IN FILO (NF, VEG.) With apricot jam and crackers - serves 4	20.00
CLASSIC DEVEILED EGGS (NF, VEG., GF, DF)	18.00/DOZ.

MAIN COURSES

OVEN-ROASTED TURKEY BREAST (GF, NF, DF) 2lb minimum; 1lb serves 2 people	14.00/LB.
CRANBERRY RED WINE-BRAISED BRISKET (GF, NF, DF) 2lb minimum; 1lb serves 2 people	14.00/LB.
HERB ROASTED SIDE SALMON WITH LEMON CREAM SAUCE (GF, NF) Serves 4-6	70.00
BUTTERNUT SQUASH LASAGNA (VEG., NF) Serves 4	25.00

SIDES

Small (Serves 2-3 people) 15.00 • Large (Serves 4-6 people) 30.00

CORNBREAD SAGE STUFFING (NF, VEG.) House-made cornbread stuffing, tossed with celery, onions, butter, stock and herbs	
CLASSIC MASHED POTATOES (NF, VEG., GF) Mashed Yukon gold potatoes with heavy cream and butter	
CLASSIC ROOT CELLAR MAC & CHEESE (VEG.)	
CLASSIC SWEET POTATO CASSEROLE (NF) With mini marshmallows	
GREEN BEAN CASSEROLE (NF, VEG.) With mushroom cream sauce and crispy onions	
LEMON & THYME ROASTED BRUSSELS SPROUTS (V, VEG., DF, GF, NF)	
HOLIDAY FARRO SALAD (V, VEG., DF, NF) With kale, cranberries, pumpkin seeds and maple vinaigrette	
MAPLE-GINGER ROOT VEGGIES (V, VEG., DF, GF, NF) With carrots, parsnips, beets, turnips and rutabagas	
CLASSIC ROOT CELLAR HERB GRAVY (NF)	5.00 PT. / 7.00 QT.
CRANBERRY ORANGE RELISH (GF, VEG., V, DF, NF)	7.00 PT. / 10.00 QT.

BREADS, ROLLS & PIES

___ PUMPKIN CHEESECAKE (NF)	35.00
___ PUMPKIN PIE	20.00
___ PECAN PIE	20.00
___ APPLE PIE	20.00
___ KEY LIME PIE	20.00
___ FRENCH SILK PIE	20.00
___ CLASSIC BREAD PUDDING	35.00
___ PUMPKIN YEAST ROLLS (NF, VEG)	6.00/DOZ.

WINE

___ **Root Cellar Wine Essentials (6-pack)**

Piedmont selected wines that pair perfectly with the meal.

Includes: Visintini Bianco "Cinzia"; Cascina Barisel Rosato "Perdisne";
Borgo Moncalvo Dolcetto; Paolo Petrilli Nero di Troia; Visintini Rosso "Palmira";
and Tenuta degli Ultimi Prosecco "Ciacola"

LET US COOK THE ENTIRE THANKSGIVING MEAL!

MEAL FOR 4: \$150

Choose:

- 1 Entrée: Turkey Breast, Cranberry Red Wine-Braised Brisket,
OR Butternut Squash Lasagna
- 3 Sides: Choose from Thanksgiving sides
- Choice of gravy OR cranberry orange relish
- Dessert: mini pumpkin pie OR apple pie

**TO SEE MENU AND ORDER, GO TO:
ROOTCELLARCHAPELHILL.COM/THANKSGIVING**

**QUESTIONS? EMAIL
CATERING@ROOTCELLARCHAPELHILL.COM**