



THANKSGIVING TAKE AWAY MENU

PICK UP THURSDAY, 11.27, FROM 10AM-12PM
PLACE YOUR ORDERS BY 3PM ON MONDAY, 11.24



Turkey Dinner

\$270

Serves 4-6

Pick up with Heating Instructions

Turkey Two Ways sliced breast + confit thighs
Brown Butter Sage Stuffing
Roasted Carrots *maple glaze*
Garlic Mashed Potatoes
Iggy's French Rolls *6 rolls, honey butter*
Orange-Rosemary Cranberry Sauce
House Gravy

RAW BAR

White Sturgeon Caviar *30g, chips + French onion dip* **\$105**
Shrimp Cocktail *by the dozen* **\$45**
cocktail sauce + lemon
New England Oysters *by the dozen* **\$44**
*mignonette & cocktail sauce, *shuck at home**

BEVERAGES

Holiday Punch for 4 **\$64**
house cider donut blend
Mulled Wine, serves 4-6 **\$60**
orange, clove, cinnamon
Monk's Mystery, serves 4 **\$80**
Alcove Series' Cognac, Aperol, Green

Chartreuse, Montenegro
Wines by the bottle available

Pies

9" Classic Pumpkin **\$34**
9" Apple Oat Crumble **\$33**
9" Chocolate Pecan **\$37**



STARTERS

Fall Salad *apple, spiced pecans, red wine vinaigrette* **\$24**
House Focaccia *honey butter + evoo* **\$15**
Salmon Pâté *8oz* **\$22**
Gougères *1 dozen* **\$15**
Crab Cakes *(4) 4oz pieces with tartar sauce* **\$30**
French Onion Dip *8oz, kettle chips* **\$21**
Pumpkin Soup *spiced pepitas 32 oz* **\$32**

SIDES (serves 4-6)

Garlic Mashed Potatoes **\$35**
Potato Gratin **\$40**
Brown Butter Sage Stuffing **\$35**
Macaroni & Cheese **\$38**
Grilled Broccoli Rabe *chili, lemon, Parmesan* **\$38**
Orange-Rosemary Cranberry Sauce *1 pint* **\$16**
House Gravy **\$25**
6 Iggy's Rolls *honey butter* **\$18**

Alcove Classics

Whole Alcove Chicken **\$75**
grilled lemon, chicken jus, fennel pollen
potato gratin

