



THANKSGIVING 2018 PICK-UP MENU

All items are priced for *4 generous servings* and can be purchased in larger portions as well upon request. Glass oven-friendly Pyrex casserole dishes with lids are available for purchase at \$15/container or we will use eco-friendly oven-ready disposable containers at no charge.

Meals will be ready to pick up:

Wednesday the 21st from 2-6pm OR Thursday the 22nd from 8am-9am sharp
at our Meyer & Sage brick and mortar store: 2621 Whitmore Street 76107

Orders must be submitted by midnight on *Wednesday, November 14th*

Payment will be taken in advance to secure your order. Please email hello@meyerandsage.com

Autumn Harvest Charcuterie + Cheese Grazing Board

OUR CLASSIC GRAZING BOARD: ASSORTED CHEESES, CURED MEATS, AUTUMN FRUIT, MARINATED OLIVES, SEASONAL HUMMUS, ROSEMARY HONEY NUTS, ORGANIC EDIBLE FLOWERS AND LAVENDER HONEYCOMB.

Small 11-inch square board \$150 (serves 4-10 as appetizer)

Medium 12x18 inch board \$225 (serves 10-16 as appetizer)

Large 24x12 inch board \$275 (serves 16+ as appetizer)

All grazing boards are individually crafted and are priced to include the wooden cheese board, one set of 4 wooden cheese knives and one sleeve of crackers.

Cranberry Citrus Compote with Pomegranate \$12/pint

FRESH CRANBERRIES, FRESH GINGER, GRAND MARNIER, ORGANIC MAPLE, FRESH CITRUS, POMEGRANATE SEEDS

Roasted Apple & Butternut Squash Soup \$12/quart

A PUREED SOUP WITH ORGANIC ROASTED APPLES AND BUTTERNUT, MIREPOIX, WINTER HERBS. SERVED WITH SPICED PEPITAS ON THE SIDE.

Superfood Salad \$17

ORGANIC JULIENNED CURLY KALE, PUMPKIN SEEDS, GRAPES, DRIED APRICOTS, PISTACHIOS, ORGANIC QUINOA, COAT CHEESE, LEMON CHIA VINAIGRETTE

Autumn Kale Salad \$17

ORGANIC JULIENNED CURLY KALE, FRESH ORANGE SUPREMES, MEDJOL DATES, SAGE-ROASTED SWEET POTATOES, SHAVED MANCHEGO CHEESE, ROASTED PECANS, SHERRY VINAIGRETTE

Bacon-Wrapped Green Bean Bundles \$15 (2/portion)

ORGANIC HARICOT VERTS, NIMAN RANCH BACON, ROASTED GARLIC OIL

Classic Shells & Cheese \$12

SHARP TILLAMOOK CHEDDAR + SMOKED COUDA BÉCHAMEL, AL DENTE SHELLS, HERBED PANKO CRUST

Sage Citrus-Brined Turkey Breast \$36

KOCH FARMS CERTIFIED HUMANELY-RAISED ANTIBIOTIC/HORMONE-FREE TURKEY BREASTS BRINED WITH FRESH HERBS, PRESERVED CITRUS + PEPPERCORNS THEN SLOW-ROASTED. SERVED WITH CLASSIC GRAVY.

Seared Niman Ranch Prime Filets \$72

HAND-CUT NIMAN RANCH PRIME 8-OUNCE BEEF FILETS FINISHED WITH GARLIC TRUFFLE COMPOUND BUTTER AND SERVED WITH HORSERADISH CREAM SAUCE.
* CAN BE PREPARED AS A WHOLE TENDERLOIN BY REQUEST

Classic Southern Cornbread Dressing \$25

SCRATCH-CORNBREAD & BISCUITS FROM **STIR CRAZY BAKED GOODS**, GRILLED CORN, HOLY TRINITY, NIMAN RANCH HAM, FRESH HERBS

Roasted Butternut Squash with Crushed Hazelnuts \$17

ORGANIC BUTTERNUT SQUASH, CRISPY SAGE, TOUCH OF NUTMEG, BROWNED ORGANIC BUTTER, FRESH ORANGE, CRUSHED HAZELNUTS, DRIED CRANBERRIES.

Roasted Baby Carrots & Broccoli \$15

ORGANIC BABY CARROTS, ORGANIC BROCCOLI, ROASTED GARLIC OIL, ROASTED RED PEPPER + ALMOND ROMESCO SAUCE ON THE SIDE.

Browned Butter Mashed Potatoes with Crispy Herbs \$12

THE BEST! BROWNED ORGANIC BUTTER, ORGANIC CREAM, ROASTED GARLIC. TOPPED WITH CRISPY WINTER HERBS.

Butter Pecan Sweet Potato Gratin \$15

ROASTED SWEET POTATOES, ORGANIC BUTTER, ORGANIC MAPLE, FRESH GINGER, CITRUS, CRUSHED PECANS, ORANGE RIND.

Broccoli, Sharp Cheddar & Brown Rice Bake \$15

ORGANIC BROCCOLI, MIREPOIX, ORGANIC BROWN RICE, SHARP TILLAMOOK CHEDDAR, WILD MUSHROOM CREAM SAUCE, FRESH THYME.

Green Bean & Artichoke Casserole \$15

ORGANIC HARICOT VERTS, ARTICHOKE HEARTS, SCRATCH WILD MUSHROOM CREAM SAUCE, SHAVED WHITE CHEDDAR, CARAMELIZED ONIONS