THANKSGIVING TO GO
FEAST MENU

Available for pick up on Wednesday, November 25, 2026
Pick up locations: Evening Star Del Ray, Bluejacket DC, The Roost DC
Ready to reheat, with instructions!

Thanksgiving Meal for Four

$199 | package for four people

Selection of one meat, four sides, and one pie (select from the menus below).
Roasted turkey gravy & cranberry sauce included.

Just The Sides

$70 for five sides | $100 for eight sides

Selection of sides from the list of sides below, one quart each. Add both Sauces for $15 more!

A La Carte Meats

serves four, ready to reheat options

Smoked Turkey Breast $95 (cooked, ready to reheat)
Roast Turkey Breast $95 (cooked, ready to reheat)
Double Smoked Virginia Ham $95 (cooked, ready to reheat)

A La Carte Soups, Salads, Snacks & Sauces

SOUP

Butternut Squash Soup spiced pumpkin seeds, 1 quart (v) $18

SALADS

Josephine Salad cucumber, tomatoes, dried cranberries, goat cheese, croutons $18 (v)

Caruso's Caesar parmesan croutons $18

Endive & Beet Salad roquefort, orange segments, walnuts, champagne vin $18 (gf, v)

SNACKS

HiFi Chips & Dips queso, pico de gallo, salsa verde (v) $14
HiFi Wings valentina sauce, one dozen $19
Linda's Meatballs tomato sauce, mozz, one dozen $18
Spinach & Artichoke Dip white cheddar, crostini (v) $16

SAUCES

$12 each

Cranberry Sauce (gf, v) 8 oz
Roasted Turkey Gravy 16 oz

A La Carte Sides

$16 per quart (serves about 4 guests)

Brussels Sprouts roasted with bacon and hot honey (gf)
Candy Roasted Yams warm spices, brown sugar, toasted marshmallow (gf, v)
Cauliflower Gratin cheese and herbs (v)
Classic Herb Stuffing rustic bread with celery, leeks, herbs, butter, savory chicken stock
Garlic Mashed Potatoes whipped potatoes with cream and butter (gf, v)
Green Bean Casserole crimini mushrooms, cream, crispy shallots (v)
Scalloped Sweet Corn baked in a creamy herb sauce (v)
Shaved Broccoli Salad kale, apples, craisins, pecans, creamy apple cider vinaigrette (df, gf, v)
Tater Tots Casserole beef, cheese, cream of mushroom soup
Three Cheese Macaroni cavatappi, three-cheese sauce, garlic breadcrumbs (v)

A La Carte Pies, Biscuits & Quiche

Pumpkin Pie	$40
Dutch Apple Pie	$40
Pecan Pie	$40
French Silk Pie	$40
Pumpkin Whoopie Pies (4 each)	$18
Half Dozen Assorted Buzz Cookies	$15
Buttermilk Biscuits (6 each)	$15
Veggie Quiche	$36
Quiche Lorraine	$36

Prices do not include tax and fees.

THANKSGIVING TO GO
WINE

WINE PACKAGES

Curated to pair perfectly with Thanksgiving fare.

STANDARD WINE PACKAGE $100

SPARKLING
salasar carte azur brut, crémant de limoux, france, nv

WHITE
château les arromans entre-deux-mers, sauvignon blanc/sauvignon gris, bordeaux, france, 2024
domaine des hauts de sanziers saumur blanc, chenin blanc, loire valley, france 2024

RED
château pigoudet premier rose, grenach/cinsault, provence, france 2025
les deux moulins pinot noir, loire valley, france, 2021
château du cedre heritage malbec, cahors, france 2022

DELUXE WINE PACKAGE $240

SPARKLING
klepka sausse pream'bulle grand cru blanc de blanc, chardonnay, oger, cote de blancs, france nv

WHITE
eric cottat sancerre, sauvignon blanc, loire valley, france 2025
laboure roi vire-clesse, chardonnay, burgundy, france 2022

RED
bernard rion bourgogne cote d'or rouge, pinot noir, burgundy, france, 2023
château siran s de siran margaux, merlot / cabernet sauvignon / petit verdot, bordeaux, france 2018
clos haut peyraguey sauternes 1er grand cru classé, semillon / sauvignon blanc, bordeaux, france 2005 (375 ml)

A LA CARTE WINES

PRICED BY THE BOTTLE

SPARKLING

klepka sausse pream'bulle grand cru blanc de blanc, chardonnay, oger, cote de blancs, france, nv $42
salasar carte azur brut, chenin blanc / pinot noir, limoux, france, nv $16

WHITE

château les arromans entre-deux-mers, sauvignon blanc / sauvignon gris, bordeaux, france 2024 $17
eric cottat sancerre, sauvignon blanc, loire valley, france, 2025 $35
domaine des hauts de sanziers saumur blanc, chenin blanc, loire valley, france 2024 $18
laboure roi vire-clesse, chardonnay, burgundy, france 2022 $40

ROSÉ

château pigoudet premier rosé, grenache / cinsault, provence, france 2025 $19

RED

bernard-henri rion bourgogne côte-du-rhône rouge, pinot noir, burgundy 2023 $44
les deux moulins pinot noir, loire valley, france, 2021 $14
château du cedre heritage malbec, cahors, france, 2022 $20
chateau siran s de siran margaux, merlot / cabernet sauvignon / petit verdot, 2018 $40
clos haut peyraguey sauternes 1er grand cru classé, semillon / sauvignon blanc, bordeaux, france 2005 (375 ml) $43

Prices do not include tax and fees.

THANKSGIVING TO GO
BEER, COCKTAILS & COFFEE

BLUEJACKET BEER

SOLD BY THE 4 PACK OF 16 OZ CANS

BLUEJACKET LIGHT YEARS
american pilsner | 4.5% | $14

BLUEJACKET SELF PORTRAIT
german pilsner | 5.0% | $14

BLUEJACKET LOST WEEKEND
hazy ipa with citra hops | 7.0% | $16

BLUEJACKET MEXICAN RADIO
sweet stout with cocoa nibs, vanilla, cinnamon, ancho chiles | 8.0% | $18

BLUEJACKET PATTERN SKIES
hefeweizen | 5.6% | $14

BLUEJACKET EIGHTIES FAN
fruited sour ale with cherries, raspberries, vanilla, milk sugar | 6.0% | $18

SHOW OF HANDS COCKTAILS

ONE LITER LARGE FORMAT BOTTLES, SERVES 8

THANKSGIVING NEGRONI
hayman's gin, red bitter, cocchi torino, rosemary, cranberry $46

SWEET POTATO MANHATTAN
roasted sweet potato infused bourbon, dolin rouge, amaro averna, torched marshmallow bitters $46

CAMEO COFFEE

All coffee listed is whole bean.
We can grind upon request for the following: French Press, Drip, Aeropress, and Espresso

PARLOR COFFEE - KENYA KIAMUGUMO
Tasting Notes: pomegranate, blood orange, black currant $25 / 8oz whole bean

PARLOR COFFEE - ETHIOPIA YUKRO
Tasting Notes: rose water, orange blossom, raw honey $23 / 8oz whole bean

PARLOR COFFEE - COLOMBIA LA QUEBRADA
Tasting Notes: pineapple, honey, pomelo $21 / 8oz whole bean

Prices do not include tax and fees.