



## Happy Thanksgiving!

We are VERY excited that you will be joining us this year and sharing in some of our favorite takes on holiday foods! From our table to yours, and our family to yours, this year, we invite you to join us and celebrate the deliciousness of local, seasonal, non-traditional takes on tradition. We are so hpe for you to be among the first to join us on our culinary journey into the holiday season!

The JewFro Family

### THANKSGIVING DINNER PRICING

DINNER FOR 2	(+50 FOR ADDTL PERSON)	100
DINNER FOR 4	(+50 FOR ADDTL PERSON)	190
DINNER FOR 10		465

### THANKSGIVING DINNER PACKAGES (CHOOSE ONE)

#### MODERN CLASSIC DINNER

STARTERS: BUTTERNUT SQUASH SOUP AND  
KALE AND APPLE SALAD WIITH A DATE  
VINAIGRETTE

MAIN: ROAST TURKEY AND TABIL GRAVY

SIDES: CHALLAH DRESSING, ZA'ATAR  
ROASTED GREEN BEANS, PEPPERCORN  
MASHED POTATOES

DESSERT: PUMPKIN PIE WITH PUMPKIN  
SPICED WHIPPED CREAM

## NON-TRADITIONAL HOLIDAY DINNER

STARTERS: BAGEL, LOX AND CREAM  
CHEESE SOUP (SALMON BISQUE), FETA  
AND MOZARELLA BUREKAS

MAINS: BRAISED LAMB SHANK AND ZIGNI  
BRISKET

SIDES: JOLLOF COUS COUS AND ZA'ATAR ROASTED  
BABY CARROTS WITH SUMAC VINAIGRETTE

DESSERT: SOUTH AFRICAN MILK PIE WITH A  
BAKLAVA TOPPING, DRIZZLED WITH SPICED HONEY

## ADDITIONAL ITEMS

MITMITA APPLE BUTTER (8 OZ)	12
HOUSE MADE CRANBERRY SAUCE (8 OZ)	12
MAPLE BOURBON SWEET POTATO MASH (BY THE QUART)	12

ALL PICK-UPS WILL TAKE PLACE BETWEEN  
12PM - 5PM ON **WEDNESDAY,**  
**NOVEMBER 23RD**