

THE PROBLEM WITH TURKEY 2023

Turkey suppliers still sell at high prices due to a bad avian flu outbreak last year. Due to the expensive market, we have decided not to offer fresh stuffed turkey as we cannot offer an outstanding product at a reasonable price.

NEW THIS YEAR! We are offering our house turkey rub and brining kits. See inside!

ONLINE ORDERS

We are now offering simple online ordering through our Thanksgiving store through our website. For orders utilizing your casserole dishes or specialty custom orders, you will need to come inside the store and sit with a staff member to place your order. **We will not be offering both online and in person ordering for the same ticket. They cannot be merged.** If you have changes to your placed online order, you will need to call the store Mon - Fri, 1:30 - 6:00 p.m. (817-238-3464) and leave a message for our Thanksgiving Online Manager to return your call. They will not call you back immediately. Please have changes to us by Friday, November 17th.

ORDER DEADLINE

In order to secure your Thanksgiving Day prepared foods, all orders need to be placed by Friday, November 17th at 2 p.m. Foods are not available before Wednesday, November 22nd.

IN-PERSON ORDERS

Due to limited room during lunch operations, we will only be taking orders after 1:30 p.m. Any questions or guidance relating to foods will also be handled after 1:30 p.m. We will not be taking orders over the phone.

PICKUP TIME

After reviewing both online and in-person orders, **allow us to call you** to set up a pick-up appointment time so we can reduce waiting time. Your order will be ready Wednesday, November 22nd, the day before Thanksgiving.

CANCELLATION POLICY

We respectfully request a minimum **72-hour cancellation policy** on all Thanksgiving menu foods and desserts. Entree and dessert orders cancelled within 48 hours may be subject to 50% charge, if within 24 hours a 75% charge may be charged to your account.

REHEAT INSTRUCTIONS & BAKING IN YOUR DISHES

All entrees and side dishes are cold and ready to reheat. We will provide instruction sheets. We can bake in your casserole dishes! Please bring your dish in at time of ordering so we quote you correctly. **We only accept your baking dishes for the apple crisp and pies.**



STARTERS/ESSENTIALS

BROCCOLI CHEDDAR SOUP	Pint 10
POWER SALAD <i>Use as a first course! (Select a dressing)</i>	7 per person
BRIE WRAPPED IN PUFF PASTRY WITH HONEY & DRIED CHERRIES .18	
BRIOCHE ROLLS/MOLASSES WHEAT ROLLS w/sides of butter	½ dz 9 / dz 18
CAESAR, HOUSE VINAIGRETTE, LEMON DRESSING Half-Pint	5
TURKEY RUB Classic poultry rub (paprika, chile powder, onion, garlic, thyme, sage, marjoram, black pepper, dash of cayenne). Enough to season your bird and have leftovers for a few chicken dinners.....	10
POULTRY DRY BRINE KIT Simply apply to your bird 24-48 hours in advance, let chill in your fridge, then roast for a perfectly seasoned bird with crispy skin. It's brine and Turkey Rub (salt, thyme, marjoram, sage, paprika, black pepper & sugar) in one! Brines ONE TURKEY. Also comes with a 26"x22" extra-large and extra-thick turkey brine bag that holds up to 35lb.	20

Classic Main Dishes

~ Fresh turkey shortages causing limited availability. Please read Chef's notes on back of menu. ~

WHOLE CORNISH GAME HENS

Brown butter onion sage stuffing (1 hen, serves 1-2)..... 20

MAPLE SUGAR SMOKED SPIRAL HAM

Bone-in half ham with sweet horseradish mustard sauce (8-10lbs, serves up to 12)..... 90

ROASTED VEGETABLE WELLINGTONS IN FLAKY BUTTER PUFF PASTRY

Sundried Tomato Pesto.....12

BAKED SALMON WELLINGTONS IN FLAKY BUTTER PUFF PASTRY

Fresh Lemon, Sauce & Spinach 18

Everything but the Bird

Buttery Mashed Potatoes • Glazed Sweet Potatoes • Herb Roasted Vegetables •
Green Beans • 1 Dozen Brioche Rolls w/Butter • Brown Butter Onion Sage Stuffing •
Pint Cranberry Orange Sauce • Classic Pumpkin Pie

Serves 8-10 — \$245

No substitutions

SIDES

PARMESAN BACON SOURDOUGH STUFFING Pint (serves 2).....	10
BROWN BUTTER ONION SAGE STUFFING Pint (serves 2)	10
GLUTEN FREE BROWN BUTTER ONION SAGE STUFFING Pint (serves 2).....	14
TURKEY GRAVY Pint (serves 2-3).....	14
MUSHROOM GRAVY Vegetarian & Gluten Free. Pint (serves 2-3).....	12
FRESH ORANGE CRANBERRY SAUCE Pint (serves 6-8).....	12
BRAISED RED CABBAGE N BACON Pint (serves 2-3).....	12
GLAZED SWEET POTATOES brown sugar, orange & butter (serves 2-3)	12
BUTTERY MASHED CHIVE POTATOES Pint (serves 2-3).....	12
CREAMY GOURMET MAC N CHZ Pint (serves 2-3).....	12
FRESH BEETS with orange, dill and olive oil. Pint (serves 2-3).....	12
ROAST GARLIC BACON BRUSSELS (serves 2-3)	13
BEANS N DILL Blue lakes with olive oil & toasted almonds (serves 2-3)	12
CHEDDAR BROCCOLI RICE CASSEROLE	36
HERB ROASTED VEGETABLES carrot, onion, turnip, sweet potato, parsnip.....	14
THREE RICE HERB PILAF (serves 2-3).....	12
SPICY CARAMELIZED CARROTS & BUTTERNUT SQUASH lemon, brown sugar & chili flakes (serves 2-3)	14

SWEETS

STREUSEL APPLE PIE 9" (serves up to 8).....	38
PUMPKIN PIE 9" (serves up to 8).....	32
PECAN PIE 9" (serves up to 8).....	38
TEXAS WHISKEY PECAN PIE 9" (serves up to 8).....	40
DEEP DISH APPLE CRISP	5 per person
CARAMEL PUMPKIN GINGERSNAP CHEESECAKE 8" (serves 6-8).....	40

Sauces: Caramel or Fudge. Pint 12

Whipped Cream Pint 10

Baking a pie in your dish? Add 8.00-10.00

4548 Hartwood Drive, Fort Worth, Texas 76109

11:00am - 6:00 pm M - F

(817) 238-3464 | localfoodskitchen.com

We will call you to schedule a pick up appointment for Wednesday, November 22nd.