

The Dinner Table

Holiday and Fall Menu

*Everything's
Organic
at the
Dinner Table*

**Meals made from local & organic ingredients
prepared ready-to-eat or ready-to-bake**

www.The-Dinner-Table.com
Chef Laura Cavendish & Family
(231)386-5039

*It's dinner time and there's no time or energy for cooking and you're too tired to go out.
Your options for takeout are Chinese food, pizza or fried chicken.
Our goal is to change that.*

*With The Dinner Table we hope to bring families together for delicious,
home-cooked local organic meals,
even when you don't have the time in your busy lives to stop and cook them.*

Here at The Dinner Table, we are also striving to get back to knowing where our food comes from. We are permanent buyers at all our local farmer's market, never missing a market, throughout the entire year, excited every single week with what we might find. We are members of multiple CSA's, cherishing and reveling in the local produce that comes from Farm we can (*and do*) visit, from people we know and love, helping ourselves, our health and our community at the same time. All while reducing fuel consumption (*with the travel of the produce*) and increasing the time we have to use the produce, since we're buying it the day it was picked, rather than days and sometimes weeks since it was picked. And just makes us happy to know what we're eating.

So that's our goal. To bring together these local ingredients, these fresh ingredients, these organic ingredients, these ingredients that are in season, in delicious homemade meals. Ready for you to eat, reheat or bake. With this in mind, our menu changes seasonally, as produce availability changes.

We purchase from a variety of Farm, which is always growing as we learn and meet new farmer friends, but here's a general list:

Bareknuckle Farm
Second Spring Farm
Champion Hills Farm
Cross Farms
Jelinek Farm
Meadowlark Farm
Birch Point Farm
Gallagher's
Ware Farm
Farm Country Cheese House
Old Mission Peninsula Bread
Bay Bread Company
Leelanau Peninsula Maple Sugar Bush
Isadore Farm
Lord & Lady Farm
Piedmontese Farm
Maple Ridge Farm
Jonali Farm
Shetler's Farm
Duerksen Turkey Farm

Oryana (*organic, non-gmo ingredients that are not available from local growers*)

If you want more information about any of our produce or farmer friends and how they grow their food, or where they grow it, please ask, we can't wait to share.

How do I order?

After reviewing our tempting menu you may place your orders in person (*with Laura, Thomas or Mae*), over the phone (231)386-5039, or you can email us your order, Laura@www.The-Dinner-Table.com.

Orders must be placed by the Thursday prior to your desired pickup date - if you join our mailing list we will send you reminders! Payments are accepted via cash, check, Paypal or credit card. We are working to have our menu and ordering available online and will let customers know as soon as it is available.

We offer deliveries to a variety of drop-offs:

- 1) The car loop across from the NMC Maple Parking Lot (*the loop in front of the gym/art building*) - usually every Wednesday from 5:30-6pm.
- 2) The Montessori Children's House in Traverse City (*across from from TC West*) - usually every other Wednesday from 3:30-4pm.
- 3) The Evergreen Market in Williamsburg - usually every other Wednesday from 4:30-5pm.
- 4) Home Delivery (additional \$10 fee) - every Wednesday, after 6pm - now only \$10!
- 5) Our home, Woods & Water in Northport - usually available anytime after drop-offs in town.
- 6) Starting June 6th we will have a booth at the Northport Farmer's Market on Fridays and orders will be available for pickup from 9am-12pm.

Items from the Fall Menu are available for deliveries from September through November. Occasionally our menu will change as we discover new dishes to add and run out of produce for others. Our Winter menu will be released near the beginning of November, if you join our mailing list you can receive a copy of our newest menus as they become available.

Here are our upcoming scheduled dates for delivery
(*dates may vary slightly as they approach*):

Wednesday, November 6

Wednesday, November 13

Wednesday, November 20 (Thanksgiving Delivery)

Wednesday, November 27 (Thanksgiving Delivery)

Wednesday, December 4 (Winter Menu)

Wednesday, December 11 (Winter Menu)

Wednesday, December 18 (Holiday Pickup/Winter Menu)

Monday, December 23 (Holiday Pickup/Winter Menu)

All dishes on the menu are organic.

Local ingredients are always used when available.

Dishes are prepared either ready-to-eat or ready-to-bake,
some can be prepared either way.

Most dishes are designed to be frozen
and then pulled out to use when you need them most!

When a special ingredient becomes available to us, we often will make special dishes, limited availability, not listed on the menu. Check our web site and facebook pages for news on these special dishes!

Throughout the menu favorite dishes are marked with a 🍷
vegetarian dishes are marked with a superscript ^{VT}
gluten-free dishes are labeled with a superscript ^{GF}
and vegan dishes are labeled with a superscript ^{VG}

Some dishes are only available when a fruit or vegetable is in season or in stock from the previous season, these are marked as listed below:
dishes available only when cherries are in season 🍒
dishes available only when blueberries are in season 🍷
dishes available only when saskatoons are in season

If you are looking for vegetarian, vegan or gluten-free dishes specifically, or have other food allergies in the family, please let us know, many dishes can be adjusted to meet your families needs (*additional costs may apply for ingredient adjustments*).



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Soups:

- Butternut Bisque ^{GF} (also available on the Fall Menu)
- Curried Apple Soup ^{GF} (also available on the Fall Menu)
- Ginger Squash Soup ^{GF}
- Cauliflower and Roasted Garlic soup ^{GF}
- Roasted Pumpkin Soup ^{GF}
- Chestnut Mushroom soup ^{GF}

A. Butternut Bisque GF - serves 6 - \$20 (also available on the Fall Menu)

This dish is ready to eat and only requires reheating on the stovetop. Made from Isadore Farm butternut squash, Second Spring Farm onions, Bareknuckle Farm garlic, Lord & Lady thyme & low-sodium chicken broth, Shetler's half-and-half, lemon juice, butter, cinnamon, cayenne pepper & salt

B. Curried Apple Soup GF - serves 4-6 - \$19 (also available on the Fall Menu)

This dish is ready to eat and only requires reheating on the stovetop. Made from Greenrock Farm apples, Second Spring Farm potatoes, Shetler's heavy cream, butter, shallots, ginger, curry powder, salt, Lord & Lady low-sodium chicken broth, white pepper

C. Ginger Squash Soup GF - serves 6 - \$26

This dish is ready to eat and only requires reheating on the stovetop. Made from Isadore winter squashes (such as, red hubbard squash, butternut), Second Spring Farm leeks, & parsnips, Bareknuckle Farm garlic, Lord & Lady low-sodium chicken stock, olive oil, ginger, salt & white pepper

D. Cauliflower and Roasted Garlic Soup GF - serves 4-6 - \$26

This dish is ready to eat and only requires reheating on the stovetop. Made from Bareknuckle Farm garlic & parsley, Second Spring Farm onions, cauliflower, Lord & Lady thyme & low-sodium chicken stock, white wine, Shetler's heavy cream, parmesan cheese, salt and white pepper, extra-virgin olive oil

E. Roasted Pumpkin Soup GF - serves 4-6 - \$19

This dish is ready to eat and only requires reheating on the stovetop. Made from Isadore Farm pumpkins, Second Spring Farm Onions, Ware Farm shiitake mushrooms, Bareknuckle Farm garlic, Lord & Lady low-sodium vegetable stock, olive oil, salt and white pepper

F. Chestnut Mushroom Soup GF - serves 4-6 - \$30

This dish is ready to eat and only requires reheating on the stovetop. Made from Bareknuckle Farm chestnuts & garlic, cremini & Ware Farm shiitake mushrooms, butter, extra-virgin olive oil, salt and white pepper, Second Spring Farm onions, Lord & Lady thyme, Lord & Lady low-sodium chicken stock, Shetler's heavy cream.



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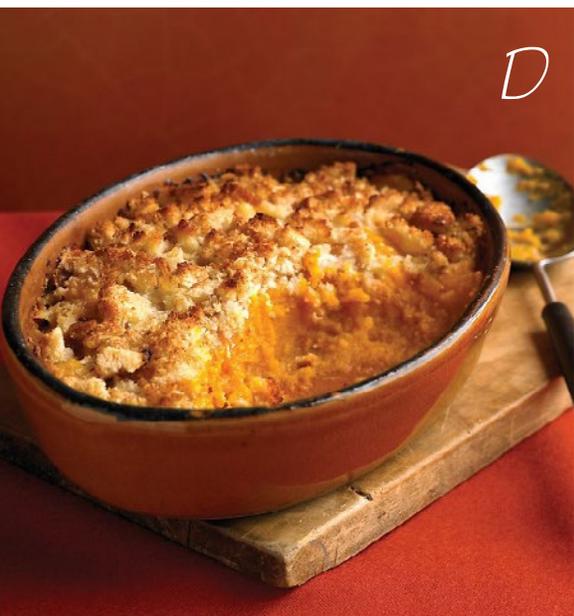


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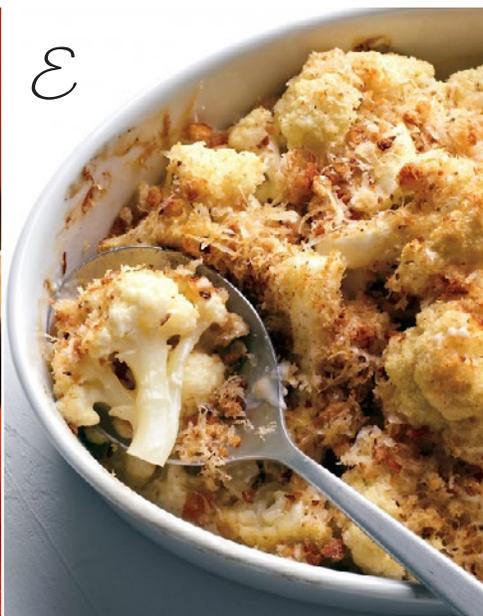


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Vegetable and Potato Sides:



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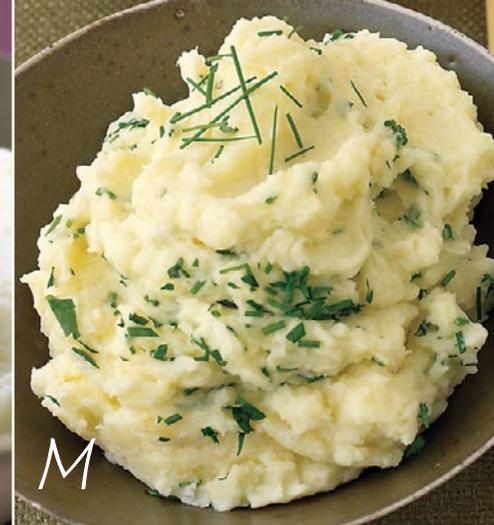
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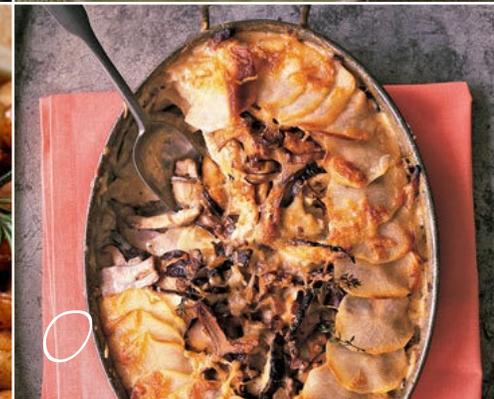
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Wild Rice Stuffed Acorn Squash
 Twice Baked Butternut Squash
 Apple Leek and Butternut Squash Gratin
 Pumpkin and Pecarino Gratin
 Cauliflower Gratin
 Cauliflower and Chestnut Gratin
 Jerusalem Artichoke Gratin
 Maple Whipped Sweet Potatoes
 Sweet Potato Balls
 Butter Pecan Sweet Potatoes

Sweet Potato Casserole
 Garlic Mashed Potatoes
 Herbed Mashed Potatoes
 Braised Potatoes
 Potato Mushroom Pie
 Parsnip Apple Mash
 Chestnuts in Soy Caramel
 Creamy Corn
 Green Beans with Creamy Mushroom & Shallots



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A. *Wild Rice Stuffed Acorn Squash* – serves 6 – \$14

This dish is ready to eat and only requires reheating in the oven. Made from Birch Point Farm acorn squash, Bareknuckle Farm garlic, Lord & Lady sage, Meadowlark shallots, dried cherries, wild rice, pecans, butter, salt and white pepper.

B. *Twice Baked Butternut Squash* – serves 6 – \$14

This dish is ready to eat and only requires reheating in the oven. Made from Isadore Farm butternut squash, Lord & Lady chives, breadcrumbs, sour cream, paprika, salt and white pepper.

C. *Apple Leek and Butternut Squash Gratin* – serves 4-6 – \$14

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm leeks, Isadore Farm butternut squash, Bareknuckle Farm apples, Lord & Lady sage, sherry, parmesan cheese, olive oil, salt and white pepper.

D. *Pumpkin and Pecorino Gratin* – serves 4-6 – \$13

This dish requires baking in the oven, before delicious eating. Made from Isadore Farm pumpkin, Old Mission Peninsula bread, pecorino romano cheese, butter, salt and white pepper.

E. *Cauliflower Gratin* – serves 6 – \$13

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm heavy cream, Old Mission Peninsula bread, cauliflower, parmesan cheese, butter, flour, salt and white pepper.

F. *Cauliflower and Chestnut Gratin* – serves 6 – \$16

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm heavy cream, Old Mission Peninsula bread, Lord & Lady horseradish & thyme, Bareknuckle Farm chestnuts & garlic, Leelanau Peninsula white wine, Meadowlark shallots, cauliflower, Gruyere cheese, Lord & Lady low-sodium chicken stock, butter, nutmeg, salt and white pepper.

G. *Jerusalem Artichoke Gratin* – serves 6-8 – \$24

This dish requires baking in the oven, before delicious eating. Made from Bareknuckle Farm jerusalem artichokes & chestnuts, Shetler's Farm whole milk, Lord & Lady thyme, Second Spring Farm potatoes, Meadowlark shallots, Old Mission Peninsula bread, creme fraiche, Gruyere cheese, lemon juice, salt and white pepper.

H. *Maple Whipped Sweet Potatoes* – serves 8 – \$12

This dish is ready to eat and only requires reheating in the oven. Made from sweet potatoes, butter, Leelanau Peninsula Maple Sugar Bush maple syrup, salt and white pepper.

I. *Sweet Potato Balls* – serves 4-6 – \$18

This dish requires baking in the oven, before delicious eating. Made from sweet potatoes, brown sugar, orange juice, orange zest, nutmeg, coconut, cane sugar, cinnamon, marshmallows, salt and white pepper.

J. *Butter Pecan Sweet Potatoes* – serves 8 – \$14

This dish is ready to eat and only requires reheating in the oven. Made from sweet potatoes, olive oil, butter, brown sugar, pecans, cayenne pepper, salt and white pepper.

K. *Sweet Potato Casserole* – serves 8 – \$14

This dish requires baking in the oven, before delicious eating. Made from sweet potatoes, Shetler's Farm whole milk, butter, nutmeg, marshmallows, salt and white pepper.

L. Garlic Mashed Potatoes - serves 8 - \$15

This dish is ready to eat and only requires reheating in the oven or stovetop. Made from Second Spring Farm potatoes, Bareknuckle Farm garlic, Shetler's Farm whole milk, butter, salt and white pepper.

M. Herbed Mashed Potatoes - serves 8 - \$15

This dish is ready to eat and only requires reheating in the oven or stovetop. Made from Second Spring Farm potatoes, Shetler's Farm half-and-half, Bareknuckle Farm parsley, Lord & Lady chives, butter, salt and white pepper.

N. Braised Potatoes - serves 4-6 - \$15

This dish is ready to eat and only requires reheating in the oven. Made from Isadore Farm potatoes & onions, Meadowlark shallots, rosemary, Lord & Lady low-sodium chicken broth, butter, salt and white pepper.

O. Potato Mushroom Pie - serves 10-12 - \$25

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm onions & potatoes, Leelanau Peninsula white wine, Lord & Lady thyme, Shetler's Farm whole milk & heavy cream, Gruyere cheese, parmesan cheese, wild mushrooms, butter, salt and white pepper.

P. Parsnip Apple Mash - serves 4-6 - \$15

This dish is ready to eat and only requires reheating in the oven or stovetop. Made from Second Spring Farm parsnips, Bareknuckle Farm apples, butter, salt and white pepper.

Q. Chestnuts in Soy Caramel - serves 4-6 - \$22

This dish is ready to eat and only requires reheating on the stovetop. Made from Bareknuckle Farm chestnuts, lemon juice, sake, soy sauce, Celtic sea salt and white pepper.

R. Creamy Corn - serves 4-6 - \$10

This dish is ready to eat and only requires reheating on the stovetop. Made from Woodstock Farm corn, Second Spring Farm onions, Shetler's Farm heavy cream, cane sugar, butter, salt and white pepper.

S. Green Beans with Creamy Mushroom & Shallots - serves 8 - \$19

This dish is ready to eat and only requires reheating in the oven or stovetop. Made from Bareknuckle Farm green beans, Meadowlark shallots, Lord & Lady low-sodium chicken broth, cornstarch, cremini mushrooms, greek yogurt, olive oil, salt and white pepper.



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Stuffings:

- Roasted Parsnip Bread Pudding (also available from the Fall Menu)
- Leek Bread Pudding
- Carrot Spoonbread
- Sweet Potato Spoonbread
- Grammie's Stuffing
- Chestnut and Apple Stuffing
- Fruit and Nut Stuffing
- Cornbread Bacon Leek and Pecan Stuffing

A. Roasted Parsnip Bread Pudding – serves 6-8 – \$28 (also available on the Fall Menu)

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm parsnips & leeks, Leelanau Peninsula white wine, Lord & Lady eggs & thyme, Shetler's Farm heavy cream, Nine Bean Rows brioche, parmesan cheese, olive oil, butter, salt and white pepper.

B. Leek Bread Pudding – serves 10-12 – \$28

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm leeks, Nine Bean Rows brioche, Lord & Lady eggs, chives & thyme, Shetler's heavy cream & whole milk, Comte cheese, nutmeg, butter, salt and white pepper.

C. Carrot Spoonbread – serves 8-10 – \$14

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm carrots, Lord & Lady eggs, brown sugar, flour, baking powder, baking soda, butter, salt and white pepper.

D. Sweet Potato Spoonbread – serves 10 – \$19

This dish requires baking in the oven, before delicious eating. Made from Shetler's whole milk & heavy cream, Champion Hill honey, Lord & Lady eggs, sweet potatoes, yellow cornmeal, butter, flour, brown sugar, nutmeg, cloves, cinnamon and salt.

E. Grammie Thomas' Stuffing – serves 10 – \$15

This dish is ready to eat and only requires reheating in the oven. Made from Old Mission Peninsula bread, Second Spring Farm onions, Lord & Lady low-sodium chicken stock & sage, poultry seasoning, butter, salt and white pepper.

F. Chestnut and Apple Stuffing – serves 8 – \$28

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm onions, Isadore Farm celery, Bareknuckle Farm apples & chestnuts, bread, Lord & Lady low-sodium chicken stock, eggs & sage, butter, salt and white pepper.

G. Fruit and Nut Stuffing – serves 10 – \$35

This dish requires baking in the oven, before delicious eating. Made from Bareknuckle Farm apples & parsley, Second Spring Farm onions, Isadore Farm celery, Nine Bean Row brioche, Lord & Lady eggs & low-sodium chicken broth, cranberries, safflower oil, walnuts, macadamia nuts, cashews, prunes, dried apricots, raisins, dried currants, bourbon, butter, cloves, cinnamon, ginger, cayenne pepper, salt and white pepper.

H. Cornbread Bacon, Leek and Pecan Stuffing – serves 12 – \$28

This dish requires baking in the oven, before delicious eating. Made from Dinner Table cornbread, butter, Gallagher's bacon, Isadore Farm celery, Second Spring Farm leeks, Lord & Lady thyme, eggs & turkey stock, pecans, salt and white pepper.



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Sauces:

Vegetarian Mushroom Gravy

Cider Gravy

White Wine Gravy

Turkey Pan Gravy

Golden Cheese Sauce (also available on our Fall & Winter Menu)

A. Vegetarian Mushroom Gravy - 3 1/2 cups - \$20

This dish is ready to eat and only requires reheating on the stove. Made from Meadowlark shallots, Lord & Lady thyme, Marsala wine, portobello mushrooms, shiitake mushrooms, cremini mushrooms, mushroom stock, butter, flour, salt and white pepper.

B. Cider Gravy - 4 cups - \$12

This dish is ready to eat and only requires reheating on the stove. Made from Lord & Lady neck and giblets, Isadore Farm celery, Second Spring Farm carrots & onions, Bareknuckle Farm parsley, hard cider, flour, salt and white pepper.

C. White Wine Gravy - 3 1/2 cups - \$12

This dish is ready to eat and only requires reheating on the stove. Made from Dinner Table turkey pan drippings, Leelanau Peninsula white wine, Lord & Lady low-sodium chicken stock, flour, salt and white pepper.

D. Turkey Pan Gravy - 3 cups - \$8

This dish is ready to eat and only requires reheating on the stove. Made from Dinner Table turkey pan drippings, Lord & Lady low-sodium chicken stock, flour, salt and white pepper.

E. Golden Cheese Sauce - 2 1/2 cups - \$10 (also available on the Fall & Winter Menu)

This dish is ready to eat and only requires reheating on the stove. Made from Shetler's whole milk, Farm Country Cheese House extra sharp cheddar cheese, butter, rice flour, cayenne pepper, dry mustard, salt and white pepper.



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Relishes:

Cranberry Cherry Relish
Cranberry Chutney

A. Cranberry Cherry Relish - 3 cups - \$14

This dish is ready to eat. Made from cranberries, dried cherries, cane sugar, salt and white pepper.

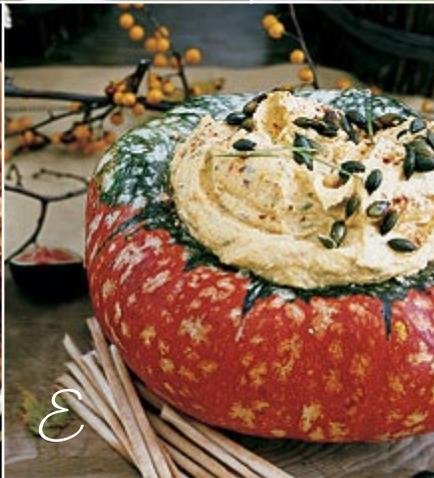
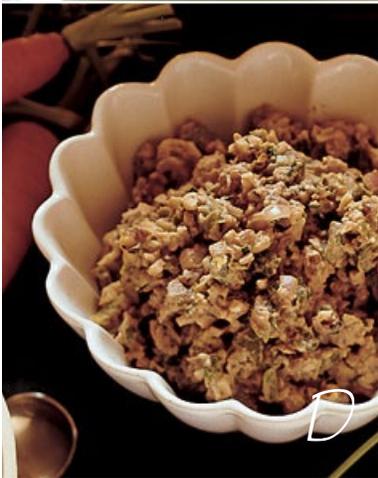
B. Cranberry Chutney - serves 8 - \$10

This dish is ready to eat. Made from Meadowlark shallots, ginger, cranberries, cane sugar, red-wine vinegar, salt and white pepper.

Dips:

Pimento Cheese (available on Fall & Winter Menu)
Hummus (also available on the Fall Menu)
Chicken Liver Pate (available on the Winter menu)
Vegetarian Pate
Winter Squash Dip

Salmon Mousse
Hot Spinach Dip
Warm Fennel and Parmesan Dip
Sweet Onion Dip
Pumpkin Dip



A. *Pimento Cheese* - 2 cups - \$15 (also available on the Fall & Winter Menu)

This dish is ready to eat. Made from Farm Country Cheese House extra sharp cheddar, cream cheese, mayonnaise, brown mustard, pimentos, salt and white pepper.

B. *Hummus* - 2 cups - \$10 (also available on the Fall Menu)

This dish is ready to eat. Made from Bareknuckle Farm garlic, garbanzo beans, tahini, lemon juice, olive oil, salt and white pepper.

C. *Chicken Liver Pate* - 2 1/2 cups - \$12 (also available on the Winter Menu)

This dish is ready to eat. Made from Dinner Table chicken livers, Meadowlark shallots, Lord & Lady thyme, Bareknuckle Farm garlic, lemon juice, butter, safflower oil, salt and white pepper.

D. *Vegetarian Pate* - 3 cups - \$12

This dish is ready to eat. Made from Lord & Lady eggs & chives, Bareknuckle Farm string beans & red onion, walnuts, soy sauce, mayonnaise, olive oil, butter, salt and white pepper.

E. *Winter Squash Dip* - 3 cups - \$14

This dish is ready to eat. Made from Isadore Farm turban squash, Bareknuckle Farm garlic, Second Spring Farm scallions, chipotle chiles, sour cream, cream cheese, parmesan cheese, lemon juice, paprika, butter, olive oil, salt and white pepper.

F. *Salmon Mousse* - serves 8 - \$10

This dish is ready to eat. Made from gelatin, smoked salmon, lemon juice, sour cream, salt and white pepper.

G. *Hot Spinach Dip* - 3 cups - \$18

This dish requires baking in the oven, before delicious eating. Made from Second Spring Farm onion, Bareknuckle Farm garlic & spinach, Shetler's Farm whole milk, mozzarella, cream cheese, worcestershire sauce, hot sauce, olive oil, salt and white pepper.

H. *Warm Fennel and Parmesan Dip* - serves 6-12 - \$22

This dish is ready to eat and only requires reheating in the oven. Made from Bareknuckle Farm garlic, parmesan cheese, Birch Point Farm fennel, olive oil, salt and white pepper.

I. *Sweet Onion Dip* - 2 cups - \$12

This dish is ready to eat. Made from Second Spring Farm onions, Lord & Lady chives, sour cream, cream cheese, white-wine vinegar, olive oil, salt and white pepper.

J. *Pumpkin Dip* - 2 cups - \$14

This dish is ready to eat. Made from Isadore Farm pumpkin, Bareknuckle Farm garlic, olive oil, rosemary, parmesan cheese, salt and white pepper.



Breads:





Sweet Potato Biscuits (*also available on the Fall Menu*)
Dinner Rolls
Cheddar and Sage Biscuits
Buttermilk Onion Pull Apart Rolls
Braided Rolls
Sour Cream Thyme Rolls
Buttery Crescent Rolls
Gluten-Free Pumpkin Bread
Ginger Pumpkin Bread
Clementine Vanilla Bean Bread
Cranberry Cornmeal Bread (*also available on the Fall Menu*)



A. *Sweet Potato Biscuits* – 8 biscuits – \$8 (also available on the Fall Menu)

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm buttermilk, flour, brown sugar, baking powder, salt, baking soda, butter and sweet potatoes.

B. *Dinner Rolls* – 18 rolls – \$9

This dish requires baking in the oven, before delicious eating. Made from yeast, cane sugar, butter, Lord & Lady eggs, salt and flour.

C. *Cheddar and Sage Biscuits* – 12 biscuits – \$12

This dish requires baking in the oven, before delicious eating. Made from Farm Country Cheese House sharp white cheddar, Lord & Lady sage, Shetler's Farm buttermilk, flour, baking powder, baking soda, salt and butter.

D. *Buttermilk Onion Pull Apart Rolls* – 12 rolls – \$10

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm heavy cream, Lord & Lady eggs, Second Spring Farm onions, flour, butter, yeast, cane sugar, salt and nutmeg.

E. *Braided Rolls* – 20 rolls – \$8

This dish is ready to eat and only requires reheating in the oven. Made from Shetler's Farm whole milk, Lord & Lady eggs, cane sugar, butter, yeast, salt and flour.

F. *Sour Cream Thyme Rolls* – 12 rolls – \$9

This dish requires baking in the oven, before delicious eating. Made from Lord & Lady thyme, butter, yeast, cane sugar, flour, salt and sour cream.

G. *Buttery Crescent Rolls* – 2 dozen rolls – \$12

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm whole milk, Lord & Lady eggs, vegetable shortening, cane sugar, salt, yeast, flour and butter.

H. *Gluten-Free Pumpkin Bread* – one loaf – \$14

This dish is ready to eat. Made from Lord & Lady eggs, Isadore Farm pumpkin, Shetler's Farm buttermilk, butter, gluten-free flour, gluten-free baking powder, baking soda, salt, cinnamon, nutmeg, cane sugar and gluten-free vanilla.

I. *Pumpkin Ginger Bread* – 1 loaf – \$14

This dish is ready to eat. Made from Lord & Lady eggs, Isadore Farm pumpkin, flour, butter, baking powder, ginger, salt, cane sugar and brown sugar.

J. *Clementine Vanilla Bean Bread* – 1 loaf – \$14

This dish is ready to eat. Made from Shetler's heavy cream, Lord & Lady eggs, vanilla, flour, clementines, cane sugar, vanilla beans, baking powder, baking soda, salt and butter.

K. *Cranberry Cornmeal Bread* – 1 loaf – \$9.50 (also available on the Fall Menu)

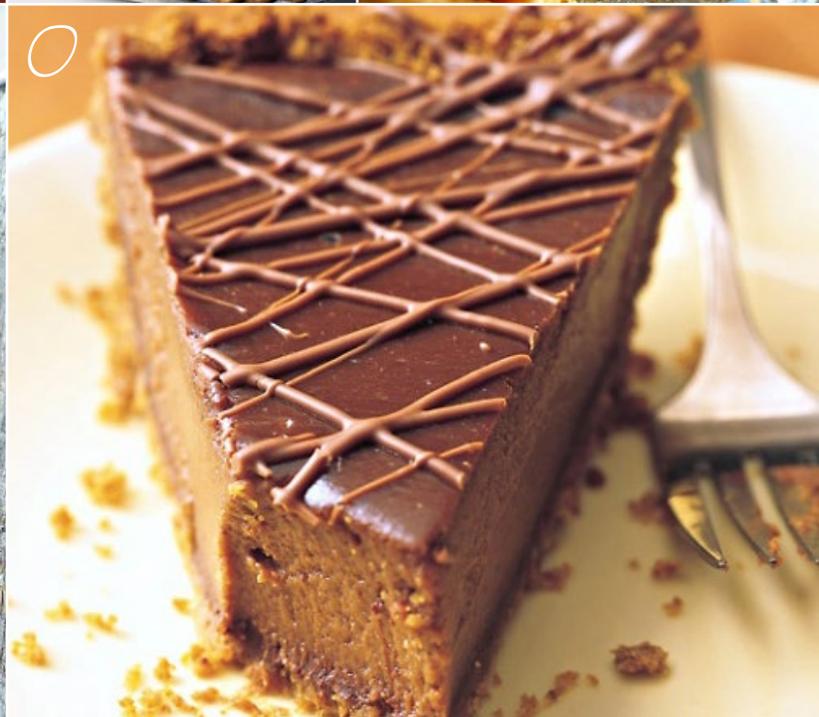
This dish is ready to eat. Made from Lord & Lady eggs, butter, cane sugar, cranberries, flour, cornmeal, baking powder, baking soda, salt and candied ginger.



Desserts:

- Sweet Potato Pie (also available on the Fall Menu)
- Apple Pie with Cheddar Cheese Crust (also available on the Fall menu)
- Sticky Toffee Pudding (also available on the Fall menu)
- Cranberry Upside-down Cake (also available on the Fall menu)
- Pumpkin Cream Pie
- Pumpkin Pie





Pecan Pie
 Chocolate Pecan Pie
 Pear Cranberry Pie
 Rum Raisin Pie
 Shoofly Pie
 Buttermilk Pie
 Navy Bean Pie
 Honey Pie
 Triple Chocolate Pumpkin Pie
 Pumpkin Cheesecake
 Maple Cheesecake with Roasted Pears
 Gingerbread Cheesecake

Triple Chocolate Cheesecake
 Pumpkin Layer Cake
 Citrus Glazed Pumpkin Carrot Cake
 Gingerbread Snack Cake
 Pumpkin Chocolate Tiramisu
 Layered Fruit Cake with Frosting
 (*Christmas pickup only*)
 Eggnog Mousse (*Christmas pickup only*)
 White Cake with Mincemeat Filling
 and Glaced Fruit (*Christmas pickup only*)
 Chocolate and Nut Yule Log (*Christmas pickup only*)
 Chocolate Peppermint Cake (*Christmas pickup only*)



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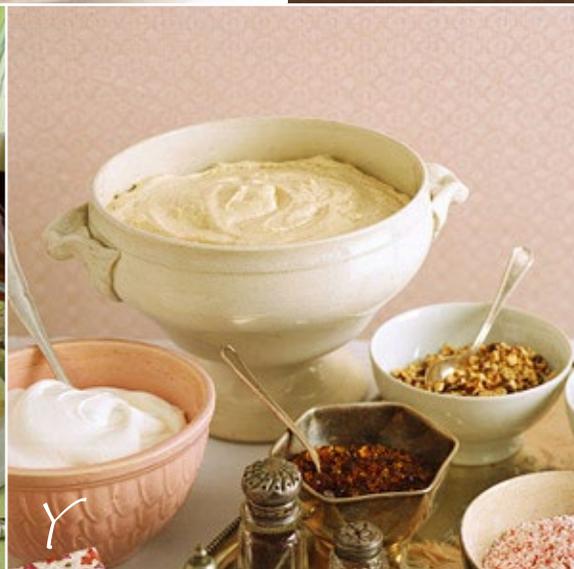
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A. *Sweet Potato Pie - whole pie - \$16.50 (also available on the Fall Menu)*

This dish may be ordered ready to eat or ready to bake. Made from Shetler's Farm half-and-half, Lord & Lady eggs, graham crackers, cane sugar, ginger, salt, butter, sweet potatoes, lemon juice, vanilla extract, allspice.

B. *Apple Pie with Cheddar Cheese Crust - deep-dish whole pie - \$26 (also available on the Fall Menu)*

This dish may be ordered ready to eat or ready to bake. Made from Greenrock Farm apples, Farm Country Cheese House sharp cheddar, cane sugar, cinnamon, salt, flour, lemon juice.

C. *Sticky Toffee Pudding - whole cake - \$26 (also available on the Fall Menu)*

This dish is ready to eat and only requires reheating. Made from Lord & Lady eggs, Shetler's Farm heavy cream, butter, dates, vanilla extract, baking soda, cinnamon, ginger, allspice, cardamom, flour, baking powder, salt, cane sugar, brown sugar and pecans.

D. *Cranberry Upside-down Cake - whole cake - \$18*

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's Farm whole milk, butter, cane sugar, cinnamon, allspice, cranberries, vanilla extract, flour, baking powder and salt.

E. *Pumpkin Cream Pie - whole pie - \$30*

This dish is ready to eat. Made from Isadore Farm pumpkin, Lord & Lady eggs, Shetler's Farm heavy cream, brown sugar, cinnamon, pumpkin pie spice, vanilla extract, salt, cane sugar, flour, butter.

F. *Pumpkin Pie - whole pie - \$20*

This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, Isadore Farm pumpkin, Shetler's Farm half-and-half, brown sugar, vanilla extract, salt, pumpkin pie spice, flour, cane sugar and butter.

G. *Pecan Pie - large whole pie (made in a springform pan, therefore larger than an average pie) - \$44*

This BEAUTIFUL dish is ready to eat. Made from Lord & Lady eggs, light corn syrup, brown sugar, butter, vanilla extract, lemon juice, salt, pecans and flour.

H. *Chocolate Pecan Pie - whole pie - \$31*

This dish is ready to eat. Made from Lord & Lady eggs, semi-sweet chocolate, light corn syrup, cane sugar, butter, vanilla extract, lemon juice, salt, pecans, flour and butter.

I. *Pear Cranberry Pie - whole pie - \$26*

This dish may be ordered ready to eat or ready to bake. Made from Greenrock Farm pears, Dinner Table apricot preserves, Lord & Lady eggs, Shetler's Farm heavy cream, cranberries, brown sugar, cornstarch, salt, vanilla bean, butter, flour and cane sugar.

J. *Rum Raisin Pie - whole pie - \$29*

This dish may be ordered ready to eat or ready to bake. Made from Shetler's heavy cream, Lord & Lady eggs, cane sugar, salt, dark rum, golden raisins, confectioners sugar, flour and butter.

K. *Shoofly Pie - whole pie - \$16*

This dish is ready to eat. Made from Lord & Lady eggs, cane sugar, molasses, light corn syrup, brown sugar, baking soda, cinnamon, nutmeg, salt, flour and butter.

L. *Buttermilk Pie - whole pie - \$14.50*

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's Farm buttermilk, cane sugar, vanilla extract, nutmeg, salt, flour and butter.

M. Navy Bean Pie - whole pie - \$15

This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, evaporated milk, navy beans, cane sugar, cinnamon, nutmeg, salt, ginger, clove, flour and butter.

N. Honey Pie - whole pie - \$15.50

This dish is ready to eat. Made from Lord & Lady eggs, Champion Hills Farm honey, lard, cane sugar, vanilla extract, nutmeg, salt, flour and butter.

O. Triple Chocolate Pumpkin Pie - deep-dish whole pie - \$38

This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, Isadore Farm pumpkin, evaporated milk, cornstarch, bittersweet chocolate, semi-sweet chocolate, graham crackers, brown sugar, cinnamon, cane sugar, vanilla extract, ginger, cloves, nutmeg, salt, milk chocolate and butter.

P. Pumpkin Cheesecake - whole cake - \$4.3

This dish is ready to eat. Made from Lord & Lady eggs, Isadore Farm pumpkin, graham crackers, cane sugar, butter, cream cheese, flour, pumpkin pie spice, vanilla extract and salt.

Q. Maple Cheesecake with Roasted Pear - whole cake - \$4.1

This dish is ready to eat. Made from Lord & Lady eggs, Leelanau Peninsula Maple Sugar Bush maple syrup, Greenrock Farm pears, Shetler's heavy cream, cream cheese, confectioners sugar, vanilla wafers, cane sugar, salt and butter.

R. Gingerbread Cheesecake - whole cake - \$4.1

This dish is ready to eat. Made from Lord & Lady eggs, flour, butter, cane sugar, cream cheese, vanilla extract, molasses, salt, ginger, cinnamon, nutmeg, cloves, lemon zest, baking soda and brown sugar.

S. Triple Chocolate Cheesecake - whole cake - \$5.8

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's heavy cream, chocolate wafer cookies, butter, cream cheese, cane sugar, salt, sour cream and semi-sweet chocolate.

T. Pumpkin Layer Cake - whole cake - \$5.9

This dish is ready to eat. Made from Lord & Lady eggs, Isadore Farm pumpkin, Shetler's Farm buttermilk, locally supplied goat cheese, butter, flour, baking powder, baking soda, cinnamon, nutmeg, brown sugar, vanilla extract, ginger, cream cheese and confectioners sugar.

U. Citrus Glazed Pumpkin Carrot Cake - whole cake - \$4.5

This dish is ready to eat. Made from Lord & Lady eggs, Isadore Farm pumpkin, Shetler's Farm buttermilk, Second Spring Farm carrots, flour, butter, baking powder, baking soda, salt, cinnamon, ginger, brown sugar, walnuts, confectioners sugar, lemon juice and orange juice.

V. Gingerbread Snack Cake - whole cake - \$1.4

This dish is ready to eat. Made from Lord & Lady eggs, flour, butter, baking soda, ginger, cinnamon, cloves, nutmeg, salt, baking powder, brown sugar, molasses and confectioners sugar.

W. Pumpkin Chocolate Tiramisu - whole cake - \$4.3

This dish is ready to eat. Made from Shetler's Farm heavy cream, Isadore Farm pumpkin, mascarpone cheese, confectioners sugar, Disaronno, semi-sweet chocolate, cocoa powder, ladyfingers and cinnamon.

X. *Layered Fruit Cake with Frosting - whole cake - \$112 (Christmas Pickup only)*

This dish is ready to eat. Made from Lord & Lady eggs, Dinner Table apricot preserves, Shetler's heavy cream, butter, almond flour, bread flour, confectioners sugar, nutmeg, salt, golden raisins, dried cranberries, candied orange peel, candied lemon peel, dark-chocolate-covered almonds, brandy, cane sugar, cream cheese, vanilla extract, creme fraiche and lemon zest.

Y. *Eggnog Mousse - whole cake - \$18 (Christmas Pickup only)*

This dish is ready to eat. Made from Shetler's heavy cream, Lord & Lady eggs, dark rum, brandy, gelatin, cane sugar, cinnamon, nutmeg, cloves and vanilla extract.

Z. *White Cake with Mincemeat Filling and Glacéed Fruit - whole cake - \$69 (Christmas Pickup only)*

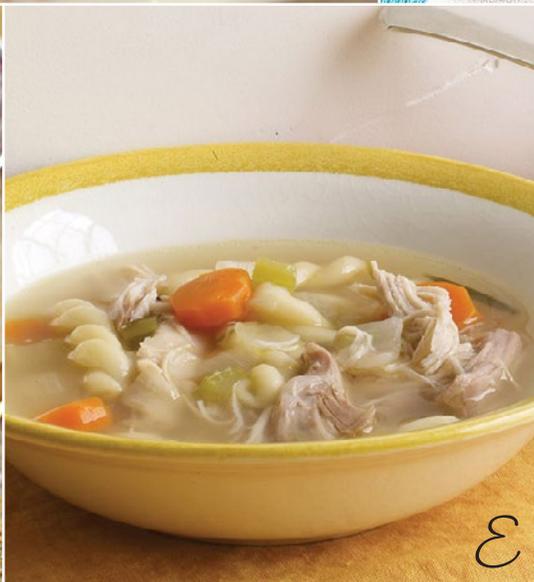
This dish is ready to eat. Made from Lord & Lady eggs, Shetler's whole milk and heavy cream, Bareknuckle Farm apples, cane sugar, brandy, cake flour, baking powder, salt, butter, vanilla bean, dried apricots, dried figs, golden raisins, Medjool dates, dried currants, candied lemon peel, candied orange peel, lemon zest, lemon juice, orange zest, orange juice, brown sugar, cinnamon, ginger, cardamom and Cognac.

AA. *Chocolate and Nut Yule Log - whole cake - \$23 (Christmas Pickup only)*

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's heavy cream, cane sugar, almond extract, flour, salt, confectioners sugar, almonds, gelatin and chocolate-hazelnut spread.

BB. *Chocolate and Peppermint Cake - whole cake - \$22 (Christmas Pickup only)*

This dish is ready to eat. Made from Shetler's heavy cream & buttermilk, Lord & Lady eggs, butter, flour, salt, baking powder, semi-sweet chocolate, cane sugar, vanilla extract and peppermint extract.



Leftovers:

(dishes that use up your turkey leftovers in a whole new way)

- Pocket Pies filled with Leftovers (instructions and dough provided, you use your own leftovers)
- Curried Turkey Casserole (instructions and casserole provided, you stir in your own turkey)
- Chunky Turkey Vegetable Soup (instructions and soup provided, you stir in your own turkey)
- Turkey and Rice Soup (instructions and soup provided, you stir in your own turkey)
- Turkey Noodle Soup (instructions and soup provided, you stir in your own turkey)
- Stuffing Bread

A. Pocket Pies filled with Leftovers - 10 pastries - \$8

This dish provides the dough (pockets) to add your own leftovers (turkey, dressing, gravy, cranberry sauce, potatoes, etc) to and bake in the oven. Made from Shetler's heavy cream, cream cheese, flour, butter, salt and white pepper.

B. Curried Turkey Casserole - serves 6 - \$15

This dish is ready for you to add your own leftover turkey and bake in the oven. Made from Second Spring Farm onions & broccoli, Bareknuckle Farm garlic, Shetler's Farm whole milk, Bay Bread Company french bread, curry powder, flour, butter, salt and white pepper.

C. Chunky Turkey Vegetable Soup - serves 4 - \$16

This dish is ready for you to add your own leftover turkey and reheat on the stove. Made from Second Spring Farm onions, Bareknuckle Farm garlic, Isadore Farm kale, Dinner Table low-sodium turkey stock, tomato paste, sweet potato, tomatoes, rosemary, olive oil, salt and white pepper.

D. Turkey and Rice Soup - serves 4-6 - \$14

This dish is ready for you to add your own leftover turkey and reheat on the stove. Made from Isadore Farm celery root, Second Spring Farm parsnips & leeks, Dinner Table low-sodium turkey stock, rice, butter, salt and white pepper.

E. Turkey Noodle Soup - serves 6 - \$18

This dish is ready for you to add your own leftover turkey and reheat on the stove. Made from Isadore Farm celery, Second Spring Farm carrots & onions, Dinner Table low-sodium turkey stock, wide egg noodles, rosemary, butter, salt and white pepper.

F. Stuffing Bread - whole loaf - \$11

This dish is ready to eat, perfect for all your leftover turkey sandwiches! Made from Lord & Lady sage & eggs, yeast, cane sugar, salt, safflower oil, flour, poultry seasoning, dill, nutmeg and white pepper.



Breakfast:





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- Crepes with Fruit fillings
- Sausage and Swiss Chard Strata
- Canadian Bacon Strata
- Cranberry Scones
- Yeasted Chocolate Coffee Cake
- Apple and Sour Cream Coffee Cake
- Maple Pecan Bread Pudding
- Cinnamon Sticky Buns
- Christmas Morning Breakfast Bake
- Oven Roasted Home Fries
- Holiday Sausage Patties
- Sriracha Sausage Patties (*also available on the Fall menu*)
- Lemon Parsley Sausage Patties (*also available on the Winter menu*)

A. *Crepes with Fruit fillings* – approximately 12 10-inch crepes – \$20

This dish is ready to reheat in the microwave or oven and stovetop and eat. Made from Shetler's Farm whole milk, Lord & Lady eggs, any number of fruits from local organic growers like Bareknuckle Farm, Greenrock Farm, Cross Farm, etc, butter, flour, salt, cornstarch, vanilla or almond extract and cane sugar.

B. *Sausage and Swiss Chard Strata* – serves 6-8 – \$35

This dish requires baking in the oven, before delicious eating. Made from Gallagher's ground pork, Meadowlark Farm shallots, Second Spring Farm swiss chard, Bay Bread Company baguette, Shetler's Farm whole milk, Lord & Lady eggs, salt and white pepper.

C. *Canadian Bacon Strata* – 12 biscuits – \$41

This dish requires baking in the oven, before delicious eating. Made from Piedmontese Farm Canadian Bacon, Farm Country Cheese House sharp cheddar cheese, Lord & Lady eggs, Shetler's Farm whole milk, dijon mustard, hot sauce, parmesan cheese, whole wheat English muffins, butter, salt and pepper.

D. *Cranberry Scones* – 8 scones – \$12

This dish may be ordered ready to eat or ready to bake. Made from Shetler's Farm half-and-half, flour, cane sugar, baking powder, salt, butter and cranberries.

E. *Yeast Chocolate Coffee Cake* – one loaf serves 8-12 – \$22

This dish is ready to eat. Made from Shetler's whole milk & heavy cream, Lord & Lady eggs, flour, butter, yeast, cane sugar, bittersweet chocolate, cinnamon and confectioners sugar.

F. *Apple and Sour Cream Coffee Cake* – one cake serves 10-12 – \$35

This dish is ready to eat. Made from Lord & Lady eggs, Greenrock Farm apples, butter, brown sugar, pecans, rolled oats, cinnamon, salt, flour, baking soda, cane sugar and sour cream.

G. *Maple Pecan Bread Pudding* – serves 8 – \$28

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm half-and-half, Lord & Lady eggs, Bay Bread Company baguette, Leelanau Peninsula Maple Sugar Bush maple syrup, vanilla extract, salt and pecans.

H. *Cinnamon Sticky Buns* – 8 buns – \$30

This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, Champion Hills Farm clover honey, Shetler's Farm heavy cream, pecans, cinnamon, flour, bread flour, yeast, cane sugar, salt, butter and brown sugar.

I. *Christmas Morning Breakfast Bake* – serves 10-12 – \$4.3

This dish requires baking in the oven, before delicious eating. Made from Shetler's Farm whole milk, Lord & Lady eggs, Bay Bread Company Italian bread, Piedmontese Farm Canadian Bacon, Second Spring Farm onions, Bareknuckle Farm garlic & spinach, Gruyere cheese, nutmeg, salt and white pepper.

J. *Oven Roasted Home Fries* – serves 6 – \$17.50

This dish is ready to eat and only requires reheating. Made from Second Spring Farm potatoes & onions, Lord & Lady peppers, rosemary, olive oil, salt and white pepper.

K. *Holiday Sausage Patties* – approximately 12 patties – \$12

This dish requires cooking on the stovetop, before delicious eating. Made from Gallagher's ground pork, Bareknuckle Farm parsley, Second Spring Farm onion, Lord & Lady sage, Shetler's Farm heavy cream, pecans, salt,

white pepper, brown sugar, cayenne pepper, ground mustard, cinnamon and nutmeg.

L. Sriracha Sausage Patties – approximately 12 patties – \$10 (also available on the Fall Menu)

This dish requires cooking on the stovetop, before delicious eating. Made from Gallagher's ground pork, Second Spring Farm green onion, Lord & Lady sage & thyme, Leelanau Peninsula Maple Sugar Bush maple syrup, sriracha, rosemary, allspice, salt and white pepper.

M. Lemon Parsley Sausage Patties – approximately 12 patties – \$11 (also available on the Fall & Winter Menu)

This dish requires cooking on the stovetop, before delicious eating. Made from Gallagher's ground pork, Bareknuckle Farm parsley, Second Spring Farm onion, Shetler's Farm heavy cream, lemon zest, lemon juice, ground mustard, cayenne pepper, salt and white pepper.



Cookies:

Grammie's Sugar Cookies (*blank, decorated or unbaked*) (*available year round*)

Almond Cherry Icebox (*baked or unbaked*)

Apricot Pistachio Icebox (*baked or unbaked*)

Almond and Candied Orange Zest Icebox (*baked or unbaked*)

Cranberry Orange Icebox (*baked or unbaked*)

Chocolate Walnut and Cranberry Icebox (*baked or unbaked*)

White Chocolate, Hazelnut and Cherry Icebox (*baked or unbaked*)



Green Tea Shortbread
Apple Pie Shortbread
Shortbread
Mexican Chocolate Shortbread
Peppermint Meringues with Chocolate Filling
Mexican Wedding Cookies
Lebkuchen
Apricot Thumbprints
Raspberry Thumbprints
Ganache Thumbprints
Gingerbread People (*blank, decorated or unbaked*)
Nut Balls
Chocolate Espresso Snowcaps
Outrageous Chocolate Cookies
Lime Meltaways





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A. *Grammie's Sugar Cookies* - 1 dozen - blank \$4, decorated \$7 or unbaked \$3 (available year round)
This dish may be ordered decorated and ready-to-eat, ready-to-decorate and ready-to-eat or ready-to-bake.
Made from Lord & Lady eggs, flour, salt, baking soda, butter, cane sugar, vanilla extract, almond or lemon extract.

B. *Almond Cherry Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, vanilla extract, almonds and dried cherries.

C. *Apricot Pistachio Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, vanilla extract, almonds and dried cherries.

D. *Almond and Candied Orange Zest Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, vanilla extract, dried apricots and pistachios.

E. *Cranberry Orange Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, orange zest, orange juice, almonds, candied orange peel, ginger, allspice, white pepper and dried cranberries.

F. *Chocolate Walnut and Cranberry Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, vanilla extract, semisweet chocolate, walnuts and cranberries.

G. *White Chocolate, Hazelnut and Cherry Icebox Cookies* - 1 dozen - baked \$4 or unbaked \$3
This dish may be ordered ready to eat or ready to bake. Made from Lord & Lady eggs, flour, baking powder, salt, butter, cane sugar, vanilla extract, cocoa powder, white chocolate, hazelnuts and dried cherries.

H. *Green Tea Shortbread* - 8 "pie wedge" cookies - \$10
This dish is ready to eat. Made from flour, Chinese green tea, salt, butter and confectioners sugar.

I. *Apple Pie Shortbread* - 8 "pie wedge" cookies - \$10
This dish is ready to eat. Made from flour, butter, confectioners sugar, dehydrated apples.

J. *Shortbread* - 8 "pie wedge" cookies - \$5
This dish is ready to eat. Made from flour, butter, confectioners sugar.

K. *Mexican Chocolate Shortbread* - 8 "pie wedge" cookies - \$7
This dish is ready to eat. Made from flour, butter, confectioners sugar, cocoa powder, cinnamon and salt.

L. *Peppermint Meringues with Chocolate Filling* - 30 cookies - \$13
This dish is ready to eat. Made from Lord & Lady eggs, Shetler's Farm heavy cream, cane sugar, peppermint extract, beet coloring and semi-sweet chocolate.

M. *Mexican Wedding Cookies* - 2 dozen - \$15
This dish is ready to eat. Made from pecans, flour, cane sugar, cinnamon, salt, butter, confectioners sugar.

N. Lebkuchen - approximately 17 cookies - \$23

This dish is ready to eat. Made from Lord & Lady eggs, Dinner Table apricot preserves, Shetler's Farm whole milk, flour, baking powder, salt, cinnamon, ginger, mace, cloves, almonds, hazelnuts, candied orange peel, candied lemon peel, Medjool dates, almond paste, brown sugar and confectioners sugar.

O. Apricot Thumbprints - 1 dozen - \$5

This dish is ready to eat. Made from Lord & Lady eggs, Dinner Table apricot preserves, baking powder, salt, butter, cane sugar, vanilla extract and pistachios.

P. Raspberry Thumbprints - 1 dozen - \$5

This dish is ready to eat. Made from Lord & Lady eggs, Dinner Table raspberry jam, flour, cocoa powder, baking powder, salt, butter, cane sugar, vanilla extract, pistachios.

Q. Ganache Thumbprints - 1 dozen - \$5

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's Farm heavy cream, flour, cocoa powder, baking powder, salt, butter, cane sugar, vanilla extract, peppermint and bittersweet chocolate.

R. Gingerbread People - approximately 18 cookies - blank \$15, decorated \$18 or unbaked \$14

This dish may be ordered decorated and ready-to-eat, ready-to-decorate and ready-to-eat or ready-to-bake. Made from Lord & Lady eggs, flour, ginger, cloves, nutmeg, baking soda, baking powder, salt, butter, dark brown sugar, molasses and confectioners sugar.

S. Nut Balls - 30 cookies - \$8

This dish is ready to eat. Made from Champion Hills Farm honey, butter, orange juice, flour, pecans, confectioners sugar and salt.

T. Chocolate Espresso Snowcaps - 18 cookies - \$13

This dish is ready to eat. Made from Lord & Lady eggs, Shetler's Farm whole milk, flour, cocoa powder, espresso, baking powder, salt, butter, brown sugar, bittersweet chocolate and confectioners sugar.

U. Outrageous Chocolate Cookies - 1 dozen - \$12

This dish is ready to eat. Made from Lord & Lady eggs, semi-sweet chocolate, butter, flour, baking powder, salt, brown sugar and vanilla extract.

V. Lime Meltaways - 3 dozen - \$12

This dish is ready to eat. Made from butter, confectioners sugar, lime zest, lime juice, vanilla extract, flour, cornstarch, salt.



Fall Menu (available September through November):

The seasons change and so does our food -
So what will you see in dishes on the Fall menu?

Pumpkins begin to ripen in September. Because they store well, pumpkins are available all through the fall and winter. **Apple**-picking season begins in late August or early September and lasts through November. Sweet potatoes are usually harvested in the early fall. **Pears** are available year-round in many markets, though their peak season begins in late summer and lasts through January. **Parsnips** require cold weather to convert their starches into sugar and develop their appealingly sweet flavor, so they are harvested in the late fall, after the frost sets in. **Celery root**, also called celeriac, is harvested in the late fall. Its distinct, refreshing flavor has been compared to a cross between celery and parsley. The peak season for **turnips** and **rutabagas** begins in October and lasts through the winter. Similar to other types of winter squash, such as pumpkins, **acorn squash** and **butternut squash** are at their best from early fall through winter. Like other hard-shelled winter squash, **spaghetti squash** is harvested in the early fall. Fresh **cranberries** are available from October through December. Wild mushrooms, including **chanterelles** and **oyster mushrooms**, are available in the fall. The **swiss chard** harvest typically begins in the late summer and lasts into the fall. Peak growing season for **grapes** in North America is July to December. There are two main varieties of **persimmon** commercially available in the U.S. today: the acorn-shaped Hachiya, and the squat, tomato-shaped Fuyu. Persimmons begin appearing in markets in late September and are available through December. The **quince** has been a popular ingredient since medieval times. The fruit is tart and chalky when raw, but cooking it brings out its sweet flavor and seductive aroma. Quince season begins in late summer and lasts through the fall. **Pomegranates** begin to ripen in September and are available through January. **Cauliflower** season begins in October and extends through April. **Beets** are easy to find from late spring on through winter, because they store well. **Brussel Sprouts** are at the peak of their season from September to February.



Main Dishes:

- A. Banger Burgers - serves 4 - \$16 (*available only for Oct 30 & Nov 6 delivery*)
- B. Laura's Favorite Meatloaf - serves 4-8 - \$19 (*available year round*)
- C. Thomas' Favorite Turkey Meatloaf - serves 4-8 - \$19 (*available year round*)
- D. Butternut Squash and Sage Lasagna ^{VT} - serves 8 - \$37
- E. Wild Mushroom and Spinach Lasagna ^{VT} - serves 6 - \$40
- F. Shepherd's Pie with Rutabaga Topping - serves 8-10 - \$63
- G. Vegetable Enchiladas ^{VT} - serves 6-8 - \$42
- H. Sausage and Bean Casserole - serves 8 - \$65
- I. Irish Beef Hand Pies - 8 pies - \$24
- J. Cheddar-Topped Shepherd's Pie - serves 8 - \$40
- K. Laura's Favorite Chicken Nuggets - serves 4 - \$26
- L. Fricadilli - serves 6-8 - \$29 (*also available on the Winter Menu*)
- M. Corned Beef Casserole - serves 6-8 - \$32.50 (*also available on the Winter menu*)
- N. Chicken Enchiladas with Creamy Green Sauce - serves 6 - \$70
- O. Mushroom and Black Bean Tortilla Casserole ^{VT} - serves 4 - \$29
- P. Mediterranean Tuna-Noodle Casserole (*made with mercury-free tuna*) - serves 8 - \$75
- Q. Smoked Fish Cakes with Lemon Mayonnaise - 12 cakes, serves 4 - \$31
- R. Spanish Chicken and Chickpea Stew
- S. Beef Stew
- T. Coffee Pot Roast
- U. Coq au vin blanc
- V. Sake-Soy Short Ribs



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- W. Lamb Shanks with white beans and lemon - serves 4 -
- X. Southern Pork Chop Casserole - serves 4 - \$28
- Y. Pizza Noodle Casserole - serves 4 - \$44
- Z. Four Cheese Baked Ziti ^{VT} - serves 4 - \$38
- AA. Beef Satay with Peanut Dipping Sauce
- AB. Lighter Chicken Enchiladas
- AC. Turkey Tetrazzini - serves 4-6
- AD. Salmon and Mushroom Pot Pies - serves 4 - \$68
- AE. Squash Baked Macaroni - serves 6-10 - \$34.50
- AF. Chicken Kiev's - serves 4 -

Soups:





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- A. Farmhouse Chowder - serves 8-10 - \$36
- B. Texas Red Chili - serves 6 - \$34 (*available on the Winter Menu*)
 - C. Real-Deal Chili - serves 4 - \$20
 - D. Turkey and Bean Chili - serves 8 - \$40
 - E. Lentil and Swiss Chard Soup - serves 4 - \$19
 - F. Creamy Parsnip Soup - serves 4 - \$25
 - G. Acorn Squash Soup with Kale - serves 4 - \$21
 - H. Curried Apple Soup - serves 4-6 - \$19
 - I. Butternut Bisque - serves 6 - \$19
- J. Roasted Sweet Potato Soup with Curried Apples - serves 4 - \$30
 - K. Potato Leek Soup - 4-6 servings - \$20

Sides:

- A. Twice Baked Potatoes
- B. Duchess potatoes ^{VT,GF} - serves 12-16 - \$25
 - C. Carrot Puree ^{VT,GF} - serves 4 - \$8
 - D. Mashed Delicata Squash ^{VT,GF} - serves 4 - \$14
 - E. Roasted Parsnip Bread Pudding - serves 6-8 - \$34
 - F. Chili Roasted Acorn Squash ^{VT,VG,GF} - serves 4 - \$11
 - G. Grilled Sweet Potatoes with Scallions ^{VT,GF} - serves 4 - \$14
 - H. Laura's Cinnamon Applesauce ^{VT,VG,GF} - approximately 2 1/2 cups - \$16.50
 - I. Cranberry Applesauce ^{VT,VG,GF} - serves 4 - \$20
 - J. Butternut Squash Risotto ^{VT,GF} - serves 4 - \$19
 - K. Mushroom Risotto ^{VT,GF} - serves 4 - \$21
 - L. Mac 'n Cheese with Butternut Squash ^{VT} - serves 6 - \$33.50
 - M. Potato and Squash Mash ^{VT,GF} - serves 10 - \$26
 - N. Potato and Turnip Gratin ^{VT,GF} - serves 6 - \$18
 - O. Spaghetti Squash Gratin ^{VT} - serves 8 - \$23
 - P. Roasted Spaghetti Squash with Parmesan and Herbs ^{VT,GF} - serves 4 - \$20
 - Q. Spiced Squash Pancakes ^{VT} - 12 cakes - \$16
 - R. Apple, Grape, and Celery Salad ^{VT,VG,GF} - serves 4 - \$9
 - S. Pomegranate-Fontina Rice Balls ^{VT} - 25 balls - \$18.50
 - T. Spanakopita with Mixed Greens and Feta
 - U. Upsidedown Pineapple Sweet Potatoes
 - V. Potato and Leek Gratin



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Breads:

- A. Grammie's White Bread - one loaf - \$4.50
- B. Chunky Apple Muffins - 12 muffins - \$13.50
- C. Sweet Potato biscuits - 8 biscuits - \$8
- D. Cranberry Cornmeal Bread - 1 loaf - \$9.50
- E. Pear-and-Granola Muffins - 12 muffins - \$18
- F. Apple Bread with Oatmeal-Walnut Crumble & Caramel Sauce - 1 loaf - \$45
- G. Chive Horseradish Bread - 1 loaf - serves 6-10 - \$11



Dips/Sauces:

- A. Pimento Cheese - 2 cups - \$15
- B. Butternut-Squash Pasta Sauce - serves 8 - \$13.50
- C. Swiss Chard Tzatziki - 1 1/4 cups - \$8
- D. Golden Cheese Sauce - 2 1/2 cups - \$10

Desserts:

- A. Texas Brownies ^{VT}
- B. Rocky Road Brownies ^{VT} - 9 brownies - \$21
- C. Apple Pie with Cheddar Cheese Crust ^{VT} (*baked or unbaked*) - whole pie - \$26
- D. Sticky Toffee Pudding ^{VT} - whole cake - \$26
- E. Apple Crisp ^{VT} (*baked or unbaked*) - whole crisp (serves 8) - \$14
- F. Sweet Potato Pie ^{VT} (*baked or unbaked*) - whole pie - \$16.50
- G. Cranberry Upside-down Cake ^{VT} - whole cake - \$18
- H. Cranberry-Pear Crisp - whole crisp (serves 6) ^{VT} - \$20
- I. Persimmon White Chocolate Bread Pudding ^{VT} - serves 8-10 - \$33
- J. Roasted Pears and Quinces with Tangerine Zest ^{VT, VG, GF} - serves 6-8 - \$47





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Breakfast:

- A. Family Favorite Ham Quiche - whole 9" deep-dish quiche (serves 10-12) - \$36
- B. Sausage and Potato Breakfast Burritos 🍳 - 12 burritos - \$39 (\$3.25 per burrito)
 - C. Sweet Potato Hash Browns - serves 4-6 - \$14
 - D. Swiss Chard Quiche - serves 6-8 - \$29
 - E. Breakfast Cookies - 8 large cookies - \$24
 - F. Sriracha Sausage - approximately 12 patties - \$10
 - G. Lemon Parsley Sausage - approximately 12 patties - \$11





Cookies:

- A. Pure Whoopie - 1 dozen - \$24
- B. The Happy Pilgrim Whoopie - 1 dozen - \$24
- C. Fat Elvis Whoopie - 1 dozen - \$24
- D. Bee's Knees Whoopie - 1 dozen - \$24
- E. Root Beer Float Whoopie - 1 dozen - \$24
- F. Smores Whoopie - 1 dozen - \$24
- G. Mochaccino Whoopie - 1 dozen - \$24
- H. Peanut Butter Cup Whoopie - 1 dozen - \$24
- I. Almond Joyous Whoopie - 1 dozen - \$24
- J. German Chocolate Whoopie - 1 dozen - \$24
- K. Hansel Whoopie - 1 dozen - \$24
- L. Rock the Casbah Whoopie - 1 dozen - \$24
- M. Creamsicle Whoopie - 1 dozen - \$24
- N. Gluten Free Whoopies - 1 dozen - \$24
- O. Vegan Whoopies - 1 dozen - \$24
- P. Chocolate Chip Whoopies - 1 dozen - \$24
- Q. Carrot Cake Whoopies - 1 dozen - \$24
- R. Fluffernutter Whoopies - 1 dozen - \$24
- S. Oatmeal Pie Whoopie - 1 dozen - \$24
- T. Sugar Cookies - 1 dozen - blank \$4, decorated \$7 or unbaked \$3 (*available year round*)
- U. Butter Pecan Meltaways (*baked or unbaked*)
 - V. Apple Brownies
 - W. Apple Currant Cookies
 - X. Cranberry Thumbprints

Baby Food:

- Y. Sweet Potato Puree
- Z. Winter Squash Puree
 - AA. Pear Puree
 - AB. Apple Puree
 - AC. Prune Puree
 - AD. Apricot Puree

The Dinner Table - (231)386-5039 - 701 S Plum Lane, Northport, MI 49670

Name	
Street	
City/State/ Zip	
Email	
Phone Number	
Food Allergies/ Special Notes	

Delivery Date	Qty	Menu Item - <i>specify baked/unbaked or decorated/blank when necessary</i>	Price
Grand Total			