

## **Full BlackSalt Thanksgiving To-Go and Catering Menu**

\*All pick-ups are scheduled for Wednesday November 26th

\*\*BlackSalt is CLOSED Thanksgiving Day

\*\*\*Murray's Turkeys are limited in availability, we suggest reserving your desired size range ASAP

\*\*\*\*All Cancellations require 72 hours notice for full refund.

### **Fresh Murray's Turkeys:**

Grown in Pennsylvania Amish Country, these all-natural birds have no hormones, no antibiotics, and no preservatives. They are certified humanely raised and have never been frozen.

**Fresh Turkey:** (12-14 pound, 14-18 pound, 18-22 pound) \$4.99 per pound

**Fresh Time-Saver Turkey:** Our chefs will brine your turkey, and rub the inside with special seasonings and fresh herbs. Then we'll truss your turkey. Oven Ready! \$6.99 per pound.

**Leidy's Spiral Cut Honey Ham:** Antibiotic Free, Pennsylvania Premium, Bone-In Spiral Cut Ham (8-11 pounds each) \$6.50/ per pound.

**Soups:** Each Provides Approximately 3-4 servings

**Butternut Squash Soup:** A Thanksgiving classic you're sure to love with roasted almond slices for garnish. \$10.99 per quart.

**BlackSalt Clam Chowder:** Start your feast off right! Rich and creamy with chunks of clams. \$15.99 per quart.

### **Starters:**

**Smoked Salmon Rillettes** with Olive Oil, Capers, Herbs (serves approximately 6) \$11.99 each.

**Jumbo Cocktail Shrimp** \$25.99 per pound.

**Mini Crab Cakes** House-made crab cakes, served with tartar and cocktail sauces \$32 per dozen.

**Smoked Trout Salad** 8 oz. container, (serves approximately 6) Crème Fraîche, Pine Nuts & Cranberry, \$8 each.

**House Cured Salmon** 4 oz. portion served with Crème Fraîche \$8.50 per 4 oz.

**Cornbread Loaves** \$6 each

**Buttery Biscuits** \$12 per dozen.

## **Oysters:**

### **Half-Shell Oysters:**

PRICED BY THE DOZEN Boutique \$18 ~ Premium \$24

**Local Select Shucked Oyster Pints:** for stuffing \$17.99 per pint.

**Side Dishes:** Each Provides Approximately 4 servings

**Local Candied Yams with Caramelized Apples** \$8.99 per quart.

**French Beans Amandine:** \$12.99 per tray

**Harvest Rice Duo** with Basmati and Wild Rice, Pumpkin Seeds, Butternut Squash and Cranberries \$10.99 per quart.

**Southern Braised Greens with House Smoked Bacon** \$15.99 per quart.

**Potato Gratin with Parmigiano-Reggiano** \$11.99 per tray.

**Caramelized Brussels Sprouts with Tasso Ham** \$8.99 per pint.

**Spiced Cranberry Sauce** \$7.99 per pint.

**Herb Roasted Ruby Beets with Shallot Vinaigrette and Fennel** \$11.99 per quart.

**Traditional Roasted Turkey Gravy** \$10.99 per quart.

**French Baguette and Sage Stuffing** \$9.99 per quart.

**Chincoteague Oyster Stuffing** with Select Oysters, Granny Smith Apples, and Walnuts \$15.99 per quart.

**Hand Crafted Pies** Each Pie Serves 6-8

**Kentucky Derby Pie:** \$35

**Apple Streusel:** \$25

**Pecan Pie:** \$33

**Pumpkin Pie:** \$25

**Key Lime Pie:** \$30

**Hand Crafted Artisanal Sweets by Pastry Chef Susan Wallace:**

**BlackSalt House-Made Ice Cream:** Vanilla, Cinnamon, Salted Caramel Peanut Brittle: \$7 per pint.

**Bars:** Peanut Butter Chocolate Chip; Raspberry Oatmeal, \$12 per dozen.

**Cookies:** Chocolate Chip, White Chocolate Blueberry, Ginger-Molasses, Sugar, \$10 per dozen.

**Brittle:** White Chocolate-Cashew-Cranberry \$6 per 1/4 pound; Dark Chocolate-Almond \$4 per 1/4 pound.