

THANKSGIVING ESSENTIALS

Name: _____ Phone: _____ Email: _____

Preferred contact method: Phone Email

CURBSIDE PICK UP DATE (circle one): WEDNESDAY 11/25 THURSDAY 11/26

THREE WAYS TO RESERVE:

1. Return this form to 208 Concord Ave. We will then call you to receive payment information.
2. Visit our online ordering page via hi-risebread.com and select "Thanksgiving Pre-Order" under "Choose a Menu."
3. Call us at 617-876-8766 and order over the phone.

All Thanksgiving Essentials are available exclusively by pre-order. Reservations can be placed until 4pm on Sunday, November 22. We will confirm all orders via your preferred contact method.

THE BIRDS!

PICKUP TIME (CHOOSE 1):

_____ WEDNESDAY Between 5 & 7 pm

_____ THURSDAY Between Noon & 1pm

_____ THURSDAY Between 2 & 3pm

ROASTED FREE RANGE TURKEY & GRAVY

Warm and ready to serve after pick-up! We use fresh, never-frozen, all-natural, free-range, hormone and antibiotic free Plainville turkeys. We give the turkeys a full two-day brine, then we stuff them with apples, onions, lemon, parsley, sage, rosemary and thyme. Finally, we roast them in the bread oven. Each turkey comes with a quart of rich gravy. Limited quantities available. Average 13 pounds, serves 8-10.

_____ turkey with gravy @ \$135 each

_____ half turkey with gravy (pint) \$75 each

WHOLE ROASTED CHICKEN

Bell + Evans broilers (average 4.5 pounds each), stuffed with lemon, rosemary, and thyme, covered in our house herb blend and baked in our bread oven.

_____ @ \$32 each w/ cup of chicken gravy

READY-TO-ROAST TURKEY

Brined, stuffed with herbs, apples, and onions and ready to put in your oven. These turkeys also come with a quart of gravy.

_____ ready-to-roast turkey with gravy @ \$125 each

EXTRAS

_____ Pint of Extra Gravy @ \$10 each

_____ Quart of Extra Gravy @ \$19 each

SALADS!

BROCCOLI BACON SALAD

A sweet and savory mix of broccoli, cashews, bacon and dried cranberries in a creamy dressing.

_____ PINT @ \$13 _____ QUART @ \$25

FARRO & FETA CHOPPED SALAD

Artisan lettuces and baby arugula topped with farro, feta, cherry tomatoes, cucumbers, bell peppers, radishes, and kalamata olives. Served with our house-made buttermilk dressing on the side.

_____ SM @ \$21 (serves 4) _____ LG @ \$40 (serves 8)

HARVEST GRAIN SALAD (Vegan)

Wheatberries, farro, mushrooms, tart apples, rosemary, and toasted almonds with a cider vinaigrette.

_____ PINT @ \$11 _____ QUART @ \$20

THE SIDES!

If you want to skip the birds but still want to reserve salads, sides, pies, and bread, pick up times are WED 11/25 from 1-7pm and THU 11/26 from 9am-3pm (select your preferred day above).

HI-RISE STUFFING

Fully baked and ready to be reheated and served. Made from corn bread and challah, with apple, chicken stock, and country sausage.

_____ SM @ \$20 (serves 4) _____ LG @ \$38 (serves 8)

CRANBERRY RELISH

Chock full of native cranberries, apples, golden raisins, ginger, walnuts, and ruby port.

_____ Pint @ \$16 _____ Quart @ \$30

BRAISED FINGERLING POTATOES

Idaho fingerlings braised in chicken broth with rosemary and garlic and finished with beurre blanc. Serves 4.

_____ @ \$24

DELICATA SQUASH

Roasted native delicata squash half moons, simply roasted with olive oil and mild, but flavor-packed, aleppo pepper. Serves 4.

_____ @ \$24

BRUSSELS SPROUTS

Roasted brussels sprouts glazed with honey mustard and butter. Serves 4.

_____ @ \$24

CARROTS, PARSNIPS + CANNELLINI BEANS

Roasted native carrots, parsnips, and cannellini beans with butter and thyme. Serves 4.

_____ @ \$22

CAULIFLOWER + CELERY ROOT GRATIN

Cauliflower and celery root layered with cream, swiss cheese, herbs, shallots, and topped with bread crumbs. Serves 4.

_____ @ \$24

PIES, QUICHE + BREAD

THIS WAY!

(FLIP OVER!)



Some day-of bread and pie sales on WED 11/25 will be available on a first-come, first-serve basis.

ALL BREAD AND PIE SALES ON THU 11/26 WILL BE BY PRE-ORDER ONLY.

PIES, CRUMBLES + QUICHE

9" PIES

We use 3.5 pounds of fresh-cut native apples in every pie! This years mix includes Cortland, Northern Spy, and Jonagold. Our pecan pie features Texas pecans, brown sugar – no corn syrup. Simply the best pumpkin pie! Serves 8 to 10 people.

- _____ **Apple Pie** @ \$36
- _____ **Pecan Pie** @ \$36
- _____ **Pumpkin Pie** @ \$34

CRANBERRY CRUMBLE

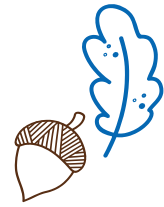
Our most popular tart, made with cranberries grown and harvested in Carver, Massachusetts. Topped with a crumble made with brown sugar, butter, and oats.

- _____ 6 inch tart @ \$16 each
- _____ 8 inch tart @ \$23

QUICHE

- _____ **Lorraine** @ \$32
- _____ **Roasted Tomato** @ \$28
- _____ **Spinach & Mushroom** @ \$28

BREAD



WEDNESDAY 11/25

- _____ **Concord (small)** @ \$5.25
French-style sourdough boule
- _____ **Concord (large)** @ \$8.75
French-style sourdough bâtard, large
- _____ **Huron** @ \$5.25
whole wheat sourdough bâtard, small
- _____ **Whole Grain Seeded** @ \$7.75
whole wheat sourdough with pepitas, sunflower seeds, millet, and poppy seeds
- _____ **Luce** @ \$8.50
rustic multi-grain sourdough
- _____ **Cran-Pecan** @ \$8.50
sourdough with dried cranberries and toasted pecans
- _____ **Cinnamon Swirl** @ \$7.75
full of cinnamon sugar and lots of zante currants
- _____ **Challah** @ \$6.00
with cage-free eggs, local wildflower honey, and olive oil
- _____ **Potato** @ \$6.00
soft-crust white sandwich loaf
- _____ **Corn** @ \$7.00
sandwich loaf with cornmeal and whole corn kernels
- _____ **Country** @ \$5.50
durum wheat, non-sourdough
- _____ **Baguette** @ \$4.25
the classic

THURSDAY 11/26

- _____ **Concord (small)** @ \$5.25
French-style sourdough boule
- _____ **Concord (large)** @ \$8.75
French-style sourdough bâtard, large
- _____ **Luce** @ \$8.50
rustic multi-grain sourdough
- _____ **Cran-Pecan** @ \$8.50
sourdough with dried cranberries and toasted pecans
- _____ **Cinnamon Swirl** @ \$7.75
full of cinnamon sugar and lots of zante currants
- _____ **Challah** @ \$6.00
with cage-free eggs, local wildflower honey, and olive oil
- _____ **Corn** @ \$7.00
sandwich loaf with cornmeal and whole corn kernels
- _____ **Dinner Rolls** (Bag of 6) @ \$6.00
a shape and style we only make on Thanksgiving!

Hi Rise
Bread Company