



T.J. STONE'S THANKSGIVING DAY FEAST!

Thursday, November 26, 2020 | Seating 11:00am – 8:00pm
Let us do the cooking! Enjoy our feast here OR for Takeout.
Indoor fireplace and outside HEATED patio seating

Reservations will be staggered to minimize gatherings at the entryway

Three Courses \$35 per person
(\$15 turkey plate and pie for kids 12 and under)

FIRST COURSE (CHOOSE ONE):

Autumn Green Salad
Butternut Squash Soup
Lobster Bisque

SECOND COURSE (CHOOSE ONE):

Traditional Roasted Turkey with Gravy (white & dark meat)
House Smoked Turkey with Gravy (white & dark meat)
Brown Sugar Smoked Pit Ham with bourbon mustard sauce
Hot smoked Salmon finished on the grill with spiced honey glaze
Roasted tomato & garlic, asparagus, mushroom risotto

COMES WITH ALL SIDES

Classic green bean casserole topped with fried onion strings
Brown sugar, bourbon mashed sweet potatoes
Classic milk & butter Yukon gold mashed potatoes with gravy
Smoked onion & herb stuffing
Cranberry orange relish

THIRD COURSE (CHOOSE ONE):

Pumpkin Pie with vanilla whipped cream
Pecan pie with vanilla whipped cream



Let us help make your Thanksgiving at home easy & special!
Entrees & sides will come in aluminum containers to pop in the oven, no pans to clean up, just reheat and enjoy!

THANKSGIVING PRE-ORDER TAKEOUT

Ordering open 10/22–11/23. (10% off all orders before 11/7)

Online orders available 11/1-11/23

Pickup times: 11/24-25 (2-5pm) or 11/26 (limited times)

Smoked gouda tater tots, horseradish buttermilk sauce \$16 (8)
Pit BBQ smoked artichoke & crab dip, sliced baguette \$20 pint
Chilled cheddar pimento cheese dip, butter crackers \$12 pint
Autumn Salad with champagne dressing \$5 per 2 servings
Creamy Butternut Squash Soup \$6 per pint | \$12 quart
Creamy Lobster Bisque \$8 per pint | \$16 quart
Traditional roasted turkey with 8oz gravy \$24 per 2 servings
House smoked turkey with 8oz gravy \$24 per 2 servings
Brown sugar smoked pit ham, bourbon mustard \$24 per 2 servings
Roasted tomato, asparagus, mushroom risotto \$24 per 2 servings
Smoked onion & herb cornbread stuffing \$10 per 2 servings
Bourbon brown sugar mashed sweet potato \$10 per 2 servings
Classic Yukon gold mashed potatoes \$10 per 2 servings
Turkey Gravy or Mushroom Gravy \$4 per pint | \$8 per quart
Green bean casserole with fried onions \$10 per 2 servings
Cranberry-orange relish \$4 per pint
Sliced baguette \$7 per half loaf
Pumpkin Pie with whipped cream \$30 whole 10" pie | \$15 half pie
Pecan Pie with whipped cream \$35 whole 10" pie | \$17 half pie

Three course dinner listed above is also available for takeout \$35
(Salmon not available for takeout)

TAKEOUT SPECIAL \$25 BOTTLES

CS Michelle Chardonnay (Washington)
Nessa Albariño (Spain)
Terra d'Oro Chenin Blanc Viognier (California)
Belleruche Rosé (France)
A to Z Wineworks Bubbles (Oregon)
Fairfax Wine Co. Pinot Noir (California)
Shooting Star Zinfandel (California)
Tom Gore Cabernet (California)
6 Pack Devil's Backbone IPA (Virginia)

AUTUMN TAKEOUT COCKTAILS

TJ's Mulled Apple Cider: Kraken dark rum, hot apple cider, cinnamon stick, slice of orange, and a pumpkin spice & sugar rim \$20 (makes 2 cocktails) OR **Half Gallon** \$48

Fall Ginger Snap: Absolut Pear, Domaine de Caton, splash of lemon juice, sparkling pear juice, fresh rosemary, and gingerbread spice and sugar \$20 (makes 2 cocktails)

Autumn Peach Julep: Muddled pear and fresh mint, Bulleit Bourbon, simple syrup, orange bitters, splash of soda water \$20 (makes 2 cocktails)

Orange Cranberry Sangria: Sangria on tap, Prosecco, Cran-apple juice, orange liqueur, fresh cranberries, oranges & apples \$20 (makes 2 cocktails)