

Ramparts Tavern & Grill



Thanksgiving Day Feast!!!

A tradition here for over 30 years

LET US HELP MAKE THIS YEAR'S 'NO COOKING THANKSGIVING' AMAZING!
DINE HERE OR PREORDER PICKUP TO ENJOY AT HOME!

THURSDAY, NOVEMBER 28, 2024 | SEATING 11:00AM – 7:00PM **

**** We will be booked; outside reservations CANNOT be changed to the dining room ****

Dine-in OR Takeout | 3 Courses \$39 per person

(Kids 12 and under - Turkey platter & pie \$15)

First Course Choose One:

Fall Mixed Green Salad
Creamy Butternut Squash Soup
Shrimp Bisque

Second Course Comes with ALL Sides:

Cornbread stuffing, brown sugar sweet potato mash, classic mashed potatoes, pepper jack creamed corn, buttered green beans, and cranberry-orange relish with turkey or vegetarian mushroom gravy

Choose one from the following:

Traditional roasted turkey with gravy
House smoked pit ham with beer mustard sauce
Grilled salmon with a honey, mustard, cranberry reduction
Spinach & roasted butternut squash lasagna

Third Course Choose One:

Pumpkin Pie with vanilla whipped cream
Pecan Pie with whipped cream



Thanksgiving Pre-Order Takeout

Easy, NO pans needed. All in ready-to-reheat recyclable containers. Reheating instructions included.

Ordering open through 11/22.

Online orders available 11/1-11/22 at RampartsTavern.com

Pickup times: 11/26-27 (at a selected time)

Smoked artichoke dip with rosemary-garlic focaccia \$20 pint
Creamy butternut squash soup \$8 per pint | \$14 quart
Shrimp bisque \$10 per pint | \$18 quart
Traditional roasted turkey with 8oz gravy \$24 per 2 servings
House smoked pit ham with beer mustard sauce \$24 per 2 servings
Spinach & roasted butternut squash lasagna \$24 per 2 servings
Cornbread stuffing \$12 per 2 servings
Brown sugar sweet potato mash \$12 per 2 servings
Classic milk & butter mashed potatoes \$12 per 2 servings
Turkey gravy or mushroom gravy \$5 per pint | \$10 per quart
Pepper jack creamed corn \$12 per 2 servings
Buttery green beans \$12 per 2 servings
Cranberry-orange relish \$5 per pint
Pumpkin Pie \$35 whole 10" pie | \$17 half pie
Pecan Pie \$35 whole 10" pie | \$17 half pie
Three course dinner listed above is also available for takeout \$3
(Salmon not available for takeout. Pies will not have whipped cream)

Takeout Special \$27 Bottles

J. Lohr Cuvee Chardonnay (California)
Chapoutier CDR Belleruche Rosé (France)
Carl Graff Riesling (Germany)
Fairfax Wine Company Pinot Noir (California)
Belleruche Granache-Syrah (France)
J. Lohr Cuvee Cabernet (California)

Autumn Takeout Cocktails

HALF GALLON \$45

RAMPARTS MULLED CIDER: Apple cider mulled with orange, clove, cinnamon, and apple pie moonshine

THANKSGIVING RUM PUNCH: Hot apple cider, Captain Morgan spiced rum, honey simple syrup, cranberry juice, cinnamon stick and a dash of Angostura bitters

FALL SANGRIA: Pear juice, apple cider, merlot, apple brandy, orange bitters with shaken over ice with fresh apple and orange

