

# Ramparts Tavern & Grill



# Thanksgiving Day Feast!!!

A tradition here for over 30 years

Let us help make this year's 'No Cooking Thanksgiving' amazing here or for contactless pickup to enjoy at home!

Thursday, November 26, 2020 | \*\* Seating 11:00am – 8:00pm

\*\* Staggered seating times have been arranged to minimize large gatherings at the doorways \*\*  
HEATED outdoor patio seating will be available for reservations as well

## Dine-in OR Takeout | 3 Courses \$35 per person

(\$15 kids turkey platter & pie)

### First Course Choose One:

Fall Mixed Green Salad  
Creamy Butternut Squash Soup  
Shrimp and Crab Bisque

### Second Course Comes with ALL Sides:

Smoked onion cornbread stuffing, brown sugar sweet potato mash, classic mashed potatoes, pepper jack creamed corn, buttery 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



Easy, pans needed. All in ready-to-reheat recyclable containers.  
Reheating instructions included.

## 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 artichoke & crab dip, rosemary-garlic focaccia \$20 pint

Fall Mixed Green Salad \$5 per person

Creamy Butternut Squash Soup \$6 per pint | \$12 quart

Shrimp and Crab Bisque \$8 per pint | \$16 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

Smoked onion cornbread stuffing \$10 per 2 servings

Brown sugar sweet potato mash \$10 per 2 servings

Classic milk & butter mashed potatoes \$10 per 2 servings

Turkey Gravy or Mushroom Gravy \$4 per pint | \$8 per quart

Pepper jack creamed corn \$10 per 2 servings

Buttery green beans \$10 per 2 servings

Cranberry-orange relish \$4 per pint

Rosemary focaccia bread \$7 per half loaf

Pumpkin Pie with whipped cream \$35 whole 10" pie | \$17 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

## Takeout Special \$25 Bottles

J. Lohr Cuvee Chardonnay (California)

Belleruche Rosé (France)

Clean Slate Riesling (Germany)

Angeline Reserve Pinot Noir (California)

Belleruche Granache-Syrah (France)

J. Lohr Cuvee Cabernet (California)

6 Pack Port City Monumental IPA (Virginia)

## Autumn Takeout Cocktails

**RAMPARTS MULLED CIDER:** Apple cider mulled with orange, clove, cinnamon, with apple pie moonshine \$20 (makes 2 cocktails)  
**HALF GALLON \$48**

**SPICED PEAR GIN COCKTAIL:** Gin, pear juice, spiced pear syrup, lemon juice, cardamom bitters, fresh & thyme \$20 (makes 2 cocktails)

**CRAN-APPLE BOURBON:** Bourbon, cranberry juice, maple cranberry simple syrup, club soda, cranberries, rosemary \$20 (makes 2 cocktails)

**WHITE PEAR SANGRIA:** Chardonnay, lemon liqueur, simple syrup, fresh lemon juice, fresh apple & pear \$20 (makes 2 cocktails)  
**HALF GALLON \$48**

