



Copper Kitchen

fresh, thoughtful, inspired.

THANKSGIVING 2017 DROP OFF & PICK UP MENU

Complement your turkey with handcrafted sides and pies from Copper Kitchen, delivered to your doorstep.

Chef Kevin Miller and Chef Jake Hack have created this menu using beautiful, seasonal ingredients from local farms and markets.

**Please place your order by
Sunday, November 19th, 2017**

Orders are available for pick up or delivery Tuesday, November 21st and Wednesday, November 22nd from 9AM-5PM.

DELIVERY FEES:

\$10 within Baltimore City
\$20-50 outside of Baltimore City
(based on location)

PICK UP LOCATION:

2000 Washington Blvd. Suite J.
Baltimore, MD 21230

To order, call: 410-244-7152

Email: info@copperkitchenmd.com

Items marked (V) are vegetarian.

SIGNATURE SIDE DISHES

ROASTED BUTTERNUT

SQUASH BISQUE (V) \$18

toasted spiced pepitas, cardamom cream

vegan upon request

1 qt: serves 4

CITRUS CRANBERRY

CONFITURE (V) \$14

orange, lemon, ginger

1 pt: serves 10-12

KALE SALAD (V) \$26

caramelized onion, golden raisins,

sherry vinaigrette

serves 10-12

ROASTED FALL VEGETABLES (V) \$28

brown butter, butternut squash,

brussels sprouts, parsnips

vegan upon request

serves 10-12



**COUNTRY SAUSAGE
& CORNBREAD DRESSING \$40**

homemade buttermilk cornbread, country
sausage, red bell pepper, Vidalia onion,
fresh herbs
serves 10-12

CLASSIC SAGE & APPLE STUFFING \$38

brioche stuffing, pecans, vidalia onions. apples,
fresh sage
serves 10-12

**CREAMY YUKON GOLD
MASHED POTATOES (V) \$32**

serves 10-12

**VEGAN CREAMY YUKON GOLD
MASHED POTATOES \$32**

almond milk
serves 10-12

MAPLE MASHED SWEET POTATOES (V) \$32

serves 10-12

DARK ROASTED TURKEY GRAVY

1 pt: serves 5-6 \$16.50, 1 qt: serves 10-12 \$30

VEGAN BLACK PEPPER-SAGE GRAVY

1 pt: serves 5-6 \$14, 1 qt: serves 10-12 \$26

CK APPLE BUTTER (V)

spices, raw sugar
1 pt: \$14

SPECIALTY BREADS

by the dozen

SWEET POTATO BISCUITS (V) \$18.50

dusted with cinnamon sugar

BUTTERMILK BISCUITS (V) \$18

classic Southern biscuits

**PULL APART APPLE CIDER ROLLS (V)
\$18**

DEEP DISH ARTISINAL PIES

serves 10-12, \$30

CLASSIC SOUTHERN PECAN (V)

Georgia pecans, dark cane syrup, bourbon,
flaky pastry

SOUR CHERRY LATTICE (V)

3 Spring Farm sour cherry, lemon, raw sugar,
with lattice topping

CLASSIC APPLE (V)

local green and red apples, Tahitian vanilla,
cinnamon, lemon, flaky pastry

CHOCOLATE SALTED CARAMEL (V)

whipped cream, shaved dark chocolate

CLASSIC PUMPKIN (V)

warm fall spices, raw sugar, brown butter,
flaky crust

