

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



THANKSGIVING FEAST TO GO

Leave the Cookin' To Us...
So You Can Eat, Drink and Be Thankful!

TURKEYS

FRIED TURKEY 99

Hand Rubbed with Creole Seasoning and Deep Fried in 100% Canola Oil
All Turkeys average between 20-24 lbs each (before cooking)
Includes one pint of gravy
Serves around 10 guests

OVEN ROASTED TURKEY 99

Apple Cider Brined, Herb Rubbed and Slow Roasted
All Turkeys average between 20-24 lbs each (before cooking)
Includes one pint of gravy
Serves around 10 guests

SIDE DISHES

BAKED MACARONI & CHEESE 45

Smoked Gouda/American/White Cheddar
Half Pan
Serves 10-12

COLLARD GREENS 13

Smoked Turkey Legs/Sweet Onions/Hot Sauce
One Quart
Serves 4-6

CORNBREAD STUFFING 13

Cornbread/Brioche/Onion/Sage
One Quart
Serves 4-6

CRANBERRY SAUCE 13

Whole Berries/Orange/Cinnamon
One Quart
Serves 4-6

MASHED SWEET POTATOES 13

Brown Sugar/Butter
One Quart
Serves 4-6

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MASHED POTATOES

13

Country Style Red Potatoes/Butter/Cream
One Quart
Serves 4-6

HOME STYLE PAN TURKEY GRAVY

13

Just like Mom's, without the lumps.
One Quart
Serves 4-6

HOMEMADE BUTTERMILK BISCUITS WITH PEACH BUTTER

13

12 Biscuits

HOMEMADE CORNBREAD STICKS WITH PEACH BUTTER

13

12 Pieces

DESSERT (What's Thanksgiving without dessert?)

CLASSIC PUMPKIN PIE

30

Local Pumpkins/Cinnamon/Nutmeg/Whiskey
1 Pie
8-10 Slices

BOURBON PECAN PIE

30

Short Crust/Pecans/Bourbon/Chocolate
1 Pie
8-10 Slices

PEACH COBBLER

40

Cinnamon/Oats/Brown Sugar Crumble
Half Pan
Serves 10-12