

THANKSGIVING DAY



REAL
FOOD
BY REAL
PEOPLE

DINE-IN

3 COURSES | \$35

4 COURSES | \$42

STARTERS

IMPOSSIBLE SCOTCH EGGS V

impossible verde sausage, soft boiled egg, chimichurri, arugula

DEVILED EGGS

traditional, goat cheese, candied pork belly

TURKEY WINGS

traditional or poblano jam

LOADED HASSELBACK POTATOES

covered with sharp cheddar cheese, pork belly and green onions

BRUSSEL SPROUTS V

roasted and fried, soy sauce, balsamic reduction, parmesan cheese

CHARCUTERIE BOARD (ADD | \$3)

pimento cheese, red rock cheddar, gouda, provolone, soppressata, duck confit, cranberry compote and stone ground mustard

SOUPS & SALADS

GINGER AND CARROT SOUP V,VE

CHICKEN & CORN CHOWDER

BUTTERNUT SQUASH BISQUE V

ANTIPASTO SALAD

sopressata, olives, diced provolone, red onion, cucumber, romaine, rotating seasonal vegetables, red wine vinaigrette, dried herbs

GARDEN SALAD

spring mix, tomato, cucumber, red onion, choice of dressing

ENTREES

GRILLED SALMON

from faroe islands, ricotta gnocchi, roasted tomato & shallot, chive oil, chili-lime butter, fresh seasonal vegetable

MARINATED AIRLINE CHICKEN

herb marinated and grilled airline chicken breast, seasonal vegetable, caramelized onion mashed potatoes, cilantro beurre blanc sauce

IMPOSSIBLE SHEPHERD'S PIE V,VE

a mixture of vegan plant-based impossible meat, herbs and vegetables, topped with whipped yukon potatoes blended with celery root & rutabaga, mushroom glaze'

GRILLED NEW YORK STRIP & POTATO (ADD | \$10)

hasselback potatoes, sauteed seasonal vegetables, mushrooms and compound butter

TURKEY PLATE

chestnut mushroom stuffing, mashed potatoes, roasted turkey gravy, cranberry sauce, fresh green bean casserole, house made rolls, compound butter

BUTTERNUT AND SAGE LASAGNA V

layers of butternut squash, apples, parsnips and ricotta sage cream

GNOCCHI V

sautéed ricotta gnocchi, delicata squash, parsnip puree and micro greens

DESSERTS

CRÈME BRÛLÉE PUMPKIN PIE

classic with a twist, a custard pumpkin pie, brulee with sugar and topped with our vanilla creme

APPLE CRISP

home-made crumble, brown sugar and caramel baked honeycrisp apples, served warm with vanilla gelato

SWISS ROLLS

chocolate sponge cake roll, vanilla & chocolate cream filling, chocolate ganache and strawberry purée

COMPLETE MEALS TO GO FOUR FULL-SIZED PORTIONS

- PREMIUM PACKAGING
- ORDERING OPTIONS INCLUDE:
 - Pick-Up or Delivery (fee applies) on 11/25 with Instructions for Re-Heating
 - Pick-Up Only on 11/26 Ready-to-Eat
- ORDER ONLINE AT
WWW.600KITCHENANDBAR.COM
OR CALL 269.443.2401 FOR DETAILS
- PRE-ORDERS BEING TAKEN NOW AND MUST BE PLACED BY NOVEMBER 22, 2020

THE CLASSIC | \$150

Slow-Roasted 12 lb. Turkey
Chestnut-Mushroom Stuffing
Mashed Potatoes with Butter & Cream
Cranberry Sauce
Fresh Green Bean Casserole
House-Made Rolls
Compound Butter
Crème Brûlée Pumpkin Pie

BUTTERNUT & SAGE LASAGNA | \$95

Family-Sized Pan of Lasagna
Green Bean Casserole
Garden Salad
Choice of Salad Dressing
House-Made Rolls
Compound Butter
Apple Crisp

GRILLED PORK CHOPS | \$125

Carlson Farms Pork Chops
Roasted Vegetable Hash
Braised Cabbage
Garden Salad
Choice of Salad Dressing
House-Made Rolls
Compound Butter
Apple Crisp

GRILLED SALMON | \$135

Scottish Salmon
House-Made Ricotta Gnocchi
Tomato Shallot Confit
Brussels Spouts
Garden Salad
Choice of Salad Dressing
House-Made Rolls
Compound Butter
Crème Brûlée Pumpkin Pie

V - vegetarian | VE - vegan | GF - gluten free
*consuming raw or undercooked meat, shellfish or eggs may increase your risk of food-bourne illness.