



## Thanksgiving To-Go

### Seasonal Sides

Sm(3-4 Servings)/Med((6-7 Servings)/Lg(10-12 Servings)

\$10/\$20/\$40

Sage & Mushroom Dressing

Brussels Sprouts & Bacon

Roasted Butternut Squash

Molasses Glazed Apples & Fennel

Collard Greens

Garlic Green Beans

Macaroni Shells & Cheese

Roasted Beets & Goat Cheese

### Salads

Sm(3-4 Servings)/Lg(10-12 Servings)

\$7/\$20

House Salad: Mixed Greens, Green Beans, Tomatoes, Radish, Spiced Pecans, Bleu Cheese, Herb Lemon Vinaigrette

Caesar Salad: Romaine, Croutons, Grilled Red Onions, Grana Padano Cheese

### Lobster Bisque

Pint/Quart

\$15/30

### Desserts

\$45 whole pie (8 servings)

Pumpkin Cheesecake

Jack Daniels Whiskey Chocolate Cheesecake

Chocolate Chip Banana Pudding

Peanut Butter Pie

Key Lime Pie

**We are accepting orders until Monday, November 23 at 12pm. Pick-up Wednesday, November 25 from 11am to 9pm**

**Please email [Lou@Publichousechattanooga.com](mailto:Lou@Publichousechattanooga.com) with your order and we will confirm within 24 hours.**



## Thanksgiving To-Go

### Cocktails – 1/2 Gallon \$38

#### Alec Eiffel

New Amsterdam Grapefruit Vodka,  
Lemon, Grapefruit, Sparkling Wine

#### Rosemary Cucumber Collins

House-Infused Rosemary Cucumber  
Gin, Lemon, Soda

#### Fall Sour

Bourbon, Lemon, Simple Syrup, Old  
Fashioned Bitters

#### Red Sangria

Red wine, Brandy, OJ, Pomegranate, Ginger  
Ale

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