



2501 Jackson Rd.
734.663.FOOD (3663)
zingermansroadhouse.com



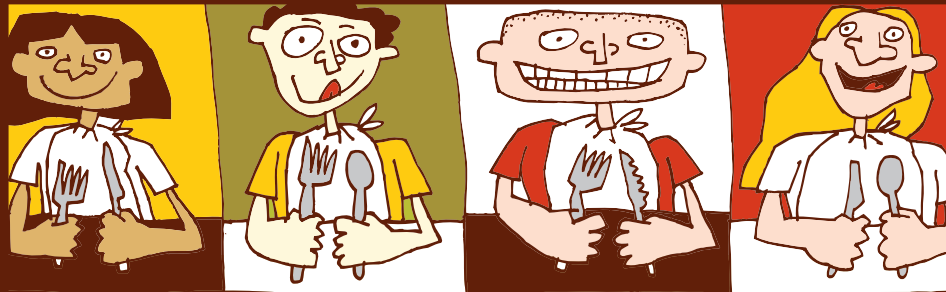
thanksgiving tradition to-go! 2008

Deadline for Pre-orders is Monday, November 24. Pick-up is Tuesday, November 25 or Wednesday, November 26.
Drive up to Zingerman's Roadshow any time from 6am-10pm.

Zingerman's Roadhouse & Roadshow will be closed on Thanksgiving Day, Thursday November 27.

In order to facilitate speedy pickups of Thanksgiving orders, the Roadshow will take credit cards for pre-payment.

turkey



free range turkey

This year, Chef Julio is cooking turkey his favorite ways. He's chosen free range birds with remarkable flavor for you to serve at your Thanksgiving feast.

- Whole Turkey (serves 10-15)\$170
- Whole Breast (serves 8-10)\$120
- Half Breast (serves 4-5)..... \$70

Choose from our 3 flavorful cooking methods:

Zingerman's Coffee Spice-Rubbed

Originally created by Chef Alex Young to spice up his own Thanksgiving table, it's now a Zingerman's Roadhouse classic. Before roasting, we rub each turkey with our exclusive Coffee Spice Rub, an earthy, intensely flavorful mix of of Roadhouse Joe coffee beans, Urfa red pepper, ground clove and Tellicherry black pepper.

"[Zingerman's Spicy Coffee Spice Rub] solves the two biggest turkey problems (too dry and too pale) with very little work: it leaves the meat succulent and produces a beautifully browned bird. Best of all, it makes for fantastic leftovers."
— Francine Maroukian, *Esquire*

Pit-Smoked

Smoked in our very own BBQ pit—these turkeys are moist, smoky, deliciously tender and incredibly full-flavored. Chef Julio's favorite way to cook a turkey! Leftovers make great BBQ sandwiches. Just add Alex's Red Rage BBQ Sauce!

Traditional Roasted

The Roadhouse version of this Thanksgiving tradition is moist and flavorful. Slow cooked in the oven with fresh herbs, olive oil and a touch of garlic, it's perfect for leftovers!

feast for your family

holiday harvest feast \$325

The Roadhouse has you covered! We've got everything you need for a complete Thanksgiving meal—even the leftovers! (serves 8)

- Whole Free Range Turkey cooked the way you like it!
Choose: Coffee Spice-Rubbed, Pit-Smoked or Traditional Roasted
- Roadhouse Mashed Potatoes
- Traditional Roadhouse Turkey Gravy
- Really Fresh Cranberry Relish
- Green Bean Casserole
- *Choice of Stuffings:* Anson Mills Savory Cornbread Stuffing, Oyster and Andouille Stuffing or Southwest Tamales
- Mark's Stuffed Delicata Squash
- Roadhouse Bread (Ari's favorite!)
- Bakehouse Pilgrim Pumpkin Pie (add \$5 for pie substitution)



- Roadhouse Bread \$6.25
- Rustic Italian Round \$6.25
- Farm Rolls \$9/doz.
- Cranberry Pecan \$10.99
- Rustic Italian Rolls \$9/doz
- Chocolate Cherry \$9.99

sides

Heirloom 3 Sisters Succotash \$16/lb

Made with local squash from Cornman Farms in Dexter, MI, Newsom's heirloom beans and dried corn from Anson Mills. A traditional Native American harvest dish. (Serves 2-3)

Mark's Stuffed Delicata Squash \$13/half

Locally grown heirloom squash from Cornman Farms stuffed with a really wild wild rice dressing and lots of cranberries. (Serves 2)

Green Bean Casserole \$12/lb

This Roadhouse staple is made with a wild mushroom cream sauce and fresh green beans, topped with a deep fried onion ring. (Serves 2-3)

Cranberry Relish \$9/lb

A tangy topping for your turkey, made with fresh cranberries. (Serves 4-6)

Roadhouse Gravy \$9/qt

Our signature gravy. Your dinner's not complete without it. (Serves 4)

Maple-Ginger Glaze \$12/qt

A rich citrus gravy made with freshly squeezed orange juice, ginger, Snow's Sugarbush maple syrup and molasses. The sweet, bright flavors especially complement the deep, earthy tones of our Spicy Coffee Spice-Rubbed turkey. (Serves 4)

Mashed Potatoes \$10/lb

Fresh, locally grown potatoes mashed with plenty of sweet butter! (Serves 2-3)

Macaroni and Cheese \$14/lb

Housemade cream sauce and lots of Zingerman's 2-year-old raw-milk Vermont cheddar. A Roadhouse favorite. (Serves 2-3)

Pennsylvania Dutch Creamed Corn \$12/lb

Sweet and rich with a naturally intense corn flavor. Made with John Cope's dried sweet corn, milk and a touch of cream. (Serves 2-3)

Mashed Sweet Potatoes \$12/lb

Local sweet potatoes cooked with fresh orange, cinnamon and sweet butter. (Serves 2-3)

Savory Cornbread Stuffing \$15/lb

A savory stuffing made with heirloom organic cornmeal from Anson Mills, celery, onions, fresh herbs and toasted pecans. (Serves 2-3)

Oyster & Andouille Stuffing \$18/lb

Fresh Apalachicola oysters from Tommy Ward, housemade cornbread, onions, celery, bell peppers and andouille sausage. (Serves 2-3)

Southwest Tamales \$15/lb

A Tex-Mex holiday tradition, made with fresh masa and chipotle peppers rolled into flavorful tamales. (Serves 2-3)

Roast Cornman Farms Vegetables \$15/lb

Glacier and Yellowstone carrots, fresh radish, turnip, parsnip, sweet potatoes and heirloom potatoes oven roasted with olive oil. (Serves 2-3)

pie & gelato



Chocolate Chess Pie \$24.95

A rich chocolate custard baked in a buttery crust.

Cran-Walnut Wonder Pie \$24.95

Rich brown sugar custard with tart cranberries and toasted walnuts.

Pilgrim Pumpkin Pie \$19.95

Pumpkin pie was really on the menu at the Pilgrims' second Thanksgiving in 1623, and it's still on ours!

Perky Pecan Pie \$24.95

A pile of toasted pecans, surrounded by a rich brown sugar custard made with real butter and real vanilla.

Old School Apple Pie \$24.95

A true American beauty. Real lard crust with an honest apple filling.

(Each Bakehouse pie serves 8)

don't forget the gelato!

Vanilla or Chocolate \$9.95/12oz

Hazelnut or Dulce de Leche \$10.50/12oz

cheese

Start your dinner off with a selection of cheeses from around the country. Bread crisps and oven roasted grapes complete your platter.

Flight 1 (serves 4) \$13.50

Grafton 2-Year Aged Cheddar
Zingerman's Creamery Manchester
Point Reyes Blue Reserve
Pleasant Ridge Reserve

Flight 2 (serves 8) \$18.50

Zingerman's Creamery Manchester
Zingerman's Creamery Lincoln Log
Grafton 2-Year Aged Cheddar
Hook's 7-Year Aged Cheddar
Ig Vella Dry Jack
Bayley Hazen Blue

Flight 3 (serves 12) \$27.50

Zingerman's Creamery Manchester
Zingerman's Detroit Street Brick
Grafton 2-Year Aged Cheddar
Hook's 7-Year Aged Cheddar
Ig Vella Dry Jack
Mezzo Secco
Stravecchio
Bayley Hazen Blue
Quebec Chevre Noir



coffee

Don't forget to pick up some locally roasted coffee to serve with dessert!

Holiday Blend \$12.99/12oz

Roadhouse Joe \$17.99/lb

Espresso Blend #1 \$18.99/lb

Detroit Street Decaf \$16.99/lb

call 734.663.3663 to order your thanksgiving essentials