

Zingerman's roadhouse

2501 Jackson Rd. • 734.663.3663 • www.zingermansroadhouse.com

Available for pick up
December 23rd, 24th
and 26th.

holiday meals to-go! 2011

The Roadhouse will close at
8 pm Christmas Eve & re-open
December 26th at 7am

it's easy!

(Don't park or get
out of your car!)

**#1
order**

(48 hours ahead)



**#2
Pick-up**

(Drive-up to
the Roadshow)



**#3
re-heat
& serve!**

(Use our instructions)



the main event

Free-Range Birds

We've selected free-range birds with plenty of flavor to serve for your holiday feast. Enjoy them hot or cold. Alex loves them with his own Red Rage BBQ Sauce!

Whole Turkey (Serves 10-15) \$180

Two Breast (Serves 8-10) \$135

One Breast (Serves 4-5) \$80

2 Ways to Enjoy Free Range Birds

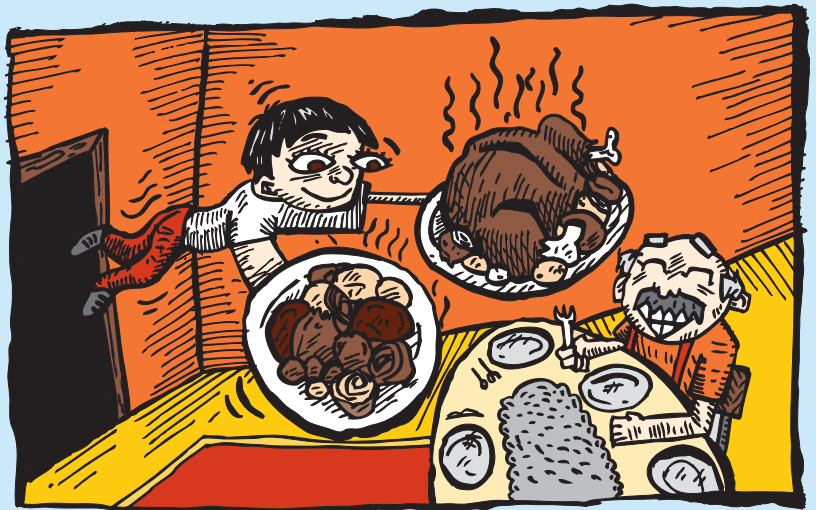
1) Coffee Spice Smoked

Before pit-smoking, we rub each turkey with our exclusive Spicy Coffee Spice Rub, an earthy, intense mix of Roadhouse Joe coffee, Urfa pepper, ground clove and Tellicherry black pepper. Turkeys are moist, smoky, deliciously tender and full-flavored.

2) Traditional Oven Roasted:

Slow-cooked in the oven with fresh herbs, olive oil and a touch of garlic, it's perfect for leftovers.

"The greatest
turkey recipe in
the history of
Thanksgiving."
--Esquire



family feast \$345

The Roadhouse has you covered! We've got everything you need for a complete holiday meal—even the leftovers! (serves 8-10)

- Whole Free-Range Turkey - Coffee Spice Smoked or Traditional Oven Roasted (full)
- Roadhouse Mashed Potatoes (5 pints)
- Traditional Roadhouse Gravy (5 pints)
- Really Fresh Cranberry Relish (4 pints)
- Savory Cornbread Stuffing (4 quarts)
- Roasted Vegetables (4 pints)
- Roadhouse Bread (2 loaves)
- Bakehouse Pecan Pie (1 pie)

Beef

Cornman Farms' Standing Rib Roast

Half \$125, Full \$225

Pasture raised at Cornman Farms. Slow roasted with garlic and herbs, served with au jus and horseradish. (Full serves 10-15, Half serves 4-8)

call 734.663.food (3663)
to order your holiday essentials

The Roadhouse will be closed Christmas Day



bread



Sourdough	\$6.25	Chocolate Cherry	\$9.99
Roadhouse Bread	\$6.25	Rustic Italian	\$5.25
Cranberry Pecan	\$9.99	Farm Loaf	\$6.25

Don't see your favorite bread here? We can have any Bakehouse bread or pastry available for pick-up with your holiday order.

sides

Ari's Pimento Cheese

\$11.99/pt

A flavorful start to any meal from the Pimento Cheese Capital of the Midwest! Plenty of 2-year-aged raw-milk Vermont cheddar, Cornman Farms fire-roasted peppers and Hellmann's mayonnaise. Served with celery.
(serves 3-4)

Cornman Farms Roasted Potatoes

\$10/pt

Oven-roasted local potatoes from Cornman Farms in Dexter, MI.
(serves 2-3)

Cranberry Relish

\$9/pt

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

Roadhouse Turkey Gravy

\$4.50/pt

Slow cooked and really good. Perfect with mashed potatoes.
(serves 4)

Mashed Potatoes

\$8/pt

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

Macaroni and Cheese

\$10/pt

Housemade cream sauce, lots of 2-year-old raw-milk Vermont cheddar and really good Martelli macaroni. A Roadhouse favorite.
(serves 2-3)

Mashed Sweet Potatoes

\$12/pt

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

Savory Cornbread Stuffing

\$15/qt

A savory stuffing made with heirloom organic cornmeal from Anson Mills, celery, onions, fresh herbs and toasted pecans.
(serves 3-4)

Roasted Cornman Farms Vegetables

\$15/pt

Oven-roasted with olive oil.
(serves 2-3)

Roadhouse Garden Salad

\$6/ea

Organic greens tossed with fresh herbs, radishes, red onion, Cornman Farms heirloom tomatoes and salt-and-pepper croutons with your choice of dressing.
(serves 1-2)

Heirloom Sauerkraut

\$18/pt

Heirloom cabbage from Cornman Farms in Dexter, MI, naturally pickled using Farmer Mark's family recipe.
(serves 3-4)

Alex's Red Rage Tomato BBQ Sauce

\$5/pt

A spicy tomato BBQ sauce perfected by Chef Alex throughout his career. Made with really good Quebec cider vinegar, pilsner beer, molasses, raw honey, Muscovado sugar, Zingerman's coffee, Tellicherry pepper, urfa pepper, pequin chile and chipotle chile.
(serves 4)

coffee

from



Holiday Blend \$15.99/12 oz.

The first sip of our 2011 offering had everyone commenting on how incredibly sweet it is. It then develops flavors of orange rind, ripe plum or pear with a touch of minerality. The finish is long and left us with the subtle hints of warming, savory herbs, making us think how well this coffee would pair with roasted poultry.

This blend comes from 3 notable farms with whom we work: the Guatemala Ixil A'chimb'al, the Brazilian D'aterra Estate and a bit of Indian from the Sethuraman estate. It's bright and fruit with a smooth rich body and a touch of spice.

Roadhouse Joe

Created for chef Alex Young at Zingerman's Roadhouse, this very special blend is the outcome of months of collaboration and tasting between Chef Alex and roaster Allen Leibowitz. Designed to complement food, it emphasizes body and balance over sharpness and acidity. It finishes with a very slight nuttiness and is by far our most popular blend.

Detroit Street Decaf

Our decaf is so rich and full-bodied that people often comment, "This must be a mistake. I asked for decaf." Decaffeinated using a world-class, German solvent process. Our beans come from Central America and are roasted gently to retain their body, cocoa-like flavors and a mild brightness.

Espresso Blend #1

Crafted to produce a sweet, luxurious espresso that lingers on the palate, Allen has spent years refining this coffee. It is sweet, rich and chocolaty with a hint of nuttiness. The crema is rich and dark and gives each sip a long finish.

12 oz. bag for \$14.99

dessert

Chocolate Pudding \$16/pt

Made with really good chocolate from Askinosie, real vanilla bean and plenty of milk.

Butterscotch Pudding \$16/pt

Made with fleur de sel—a French-harvested sea salt. Delicious!



(Each Bakehouse pie serves 6-10)

Chocolate Chess Pie \$24.95

A rich chocolate custard baked in a buttery crust.

Rustic Apple Pie \$24.95

Made with an all butter crust and an apple-cinnamon filling.

Cran-Walnut Pie \$24.95

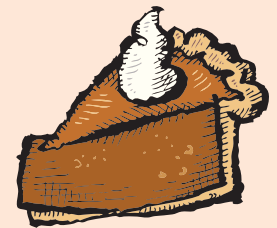
Rich brown sugar custard with tart cranberries and toasted walnuts.

Pumpkin Cheesecake \$30.00

A staff favorite, delicious pumpkin flavor and a Ginger Jump Up cookie crust.

Pecan Pie \$26.95

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



Book your Holiday Party at the Roadhouse!

Private rooms available for breakfast, lunch & dinner

call 734.929.0331 or email rhcatering@zingermans.com for more details!

call 734.663.food (3663) to order your holiday essentials

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