

HAYWARD HOUSE
Provisions

Thanksgiving Menu

Brunch

Quiche: $ 30
A tender, flaky crust filled with rich, savory egg custard—a delicious start to your holiday gathering.

Cinnamon Rolls $40 Dozen
Soft, pillowy rolls swirled with sweet cinnamon in every irresistible bite

Biscuits $30 Dozen
Golden, tender hand rolled biscuits made for passing around the table—and reaching for seconds

To Start

She-Crab Bisque
Pint ... $20
Quart ... $40
Rich, velvety blue crab bisque with sherry, finished with house croutons, shaved Parmesan, and fresh chives

Whipped Feta
Pint... $20
Quart ... $40
Creamy whipped feta topped with fruit, golden honey, crunchy Marcona almonds, and fresh mint—a sweet and savory start to the feast

Parker House Rolls $20 Doz
House-made yeast rolls folded in the traditional Parker House style, baked until golden, and brushed with butter

Sides

Small: Feeds 6 ... $30
Large: Feeds 12 ... $70

Sweet Potato Casserole
Smooth mashed sweet potatoes blended with butter, brown sugar, and warm spices, then baked until golden

Mashed Potatoes & Gravy
Creamy mashed potatoes paired with rich, savory gravy—the side every Thanksgiving plate needs.

Green Bean Casserole
Tender green beans baked in a creamy mushroom sauce and topped with crisp fried onions

Stuffing
Seasoned bread tossed with sautéed onion, celery, butter, and herbs, moistened with savory broth and baked with a golden top

Mac N Cheese
Elbow macaroni folded into a rich, creamy cheese sauce and baked until bubbling and golden

Desserts

Pumpkin Pie $20
Smooth pumpkin custard seasoned with cinnamon, ginger, and warm baking spices, baked in a flaky pastry crust and served with whipped cream

Apple Pie $20
Sliced apples baked in a pastry crust beneath a sweet, crisp topping, with a tender fruit filling in every bite