



Italian for "Eat Well"  
...and this Thanksgiving, you will!

CALL 601.362.2900 FAX 601.362.2990

All orders will be confirmed by telephone, at which time a credit card number will be required to guarantee your order.  
Your card will NOT be charged in advance. You will be charged only at Broad Street at the time of pickup.

= gluten sensitive option available

Preferred pickup time from Broad Street on Wednesday, Nov. 22 (select one):  9am  10am  11am  1pm  2pm  
**Call in, drop off, or fax your order to a manager by SUNDAY, NOVEMBER 19** Phone **601.362.2900**  
**for pick-up at BROAD STREET on WEDNESDAY, NOVEMBER 22 by 2 pm!** Fax **601.362.2990**

Customer Name \_\_\_\_\_ Phone # \_\_\_\_\_  day  night

Indicate quantity, size, lbs., etc. you wish to order.

### SPECIALTY BREADS & KING CAKE

- \_\_\_\_\_ **BREAKFAST BISCUITS** ~ our huge buttermilk biscuits \$12/half dozen, \$20/dozen
- \_\_\_\_\_ **BRIOCHE** ~ traditional French preparation of light yeast rolls enriched with butter and eggs \$7/half dozen, \$13/dozen
- \_\_\_\_\_ **CHOCOLATE CHIP PUMPKIN BREAD** ~ \$6.95/loaf
- \_\_\_\_\_ **MONKEY BREAD** ~ (pull apart bread) cinnamon raisin brioche topped with icing \$6.95/loaf
- \_\_\_\_\_ **STRUAN** ~ Scottish harvest loaf, sweetened with molasses and topped with poppy seeds \$5.50/loaf
- \_\_\_\_\_ **STOLLEN** ~ traditional German holiday bread, soft in texture and rich with brandy-soaked dried fruits \$10.95/loaf
- \_\_\_\_\_ **CARAMEL APPLE KING CAKE** ~ your favorite buttery brioche with a warm caramel apple filling \$24.95

### SOUPS

- \_\_\_\_\_ **ROASTED CAULIFLOWER SOUP** with cheddar & bacon ~\$30/half gall
- \_\_\_\_\_ **KALE & SAUSAGE SOUP** with blackeyed peas \$30/half gall
- \_\_\_\_\_ **BRAVO! TOMATO BASIL SOUP** ~ \$25/half gall
- \_\_\_\_\_ **BROAD STREET SMOKED CHICKEN & ANDOUILLE SAUSAGE GUMBO** ~ \$30/half gall

### SALADS

serves 4

- \_\_\_\_\_ **CRANBERRY RELISH** ~ cranberries with orange zest and pecans \$20 (serves 6)
- \_\_\_\_\_ **MIXED GREENS** ~ with candied walnuts, dried cranberries, roasted sweet potatoes and Gorgonzola cheese with a pomegranate vinaigrette \$18
- \_\_\_\_\_ **CAESAR SALAD** ~ romaine lettuce, parmesan cheese, and garlic croutons with Caesar dressing served on the side \$13
- \_\_\_\_\_ **BRAVO! SPINACH & GOAT CHEESE SALAD** ~ baby spinach, goat cheese, button mushrooms and candied walnuts with balsamic vinaigrette \$17

### SIDE DISHES

46 oz. dish, serves 6-8

- \_\_\_\_\_ **GRAVY** ~ Turkey giblet gravy \$9/pint
- \_\_\_\_\_ **YUKON GOLD MASHED POTATOES** ~ potatoes mashed with garlic, butter, and cream \$19
- \_\_\_\_\_ **HONEY BOURBON CARROTS** ~ baby carrots cooked with a bourbon and honey glaze \$17
- \_\_\_\_\_ **SPINACH CASSEROLE** ~ Chef Dan's specialty: a creamy concoction of spinach and three cheeses \$20
- \_\_\_\_\_ **ANDOUILLE DRESSING** ~ flavored with spicy cajun sausage and made with our hand made artisan bread \$18
- \_\_\_\_\_ **CORN MAQUE CHOUX** ~ sweet corn cooked with red onion, sweet bell peppers and cream \$20
- \_\_\_\_\_ **ROASTED BRUSSELS SPROUTS** ~ roasted with duck fat and bacon \$19
- \_\_\_\_\_ **SWEET POTATO CASSEROLE** ~ vanilla-scented sweet potato casserole with sweet pecan topping \$20
- \_\_\_\_\_ **ROASTED CAULIFLOWER** ~ cauliflower florets roasted with Indian curry spice \$19

Indicate quantity, size, lbs., etc. you wish to order.

### BRUNCH ITEMS

- \_\_\_\_\_ **POTATO HASH CASSEROLE** ~ potatoes with fire roasted peppers and onions, sour cream, and cheddar \$19
- \_\_\_\_\_ **RUSTIC DEEP DISH QUICHE** ~ country sausage with green onion and cheddar baked in a buttery homemade crust \$40 (serves 8-10)
- \_\_\_\_\_ **RUSTIC DEEP DISH VEGETARIAN QUICHE** ~ spinach, mushroom, and Gruyere baked in a buttery homemade crust \$40 (serves 8-10)
- \_\_\_\_\_ **CHEESE GRITS** ~ \$20/half gal.

### MAIN COURSE

- \_\_\_\_\_ **OVEN ROASTED HONEY GLAZED SMITHFIELD HAM** ~ \$10/lb or \$85/whole ham, 4 lb. minimum (hams average 10 lbs.)
- \_\_\_\_\_ **OVEN ROASTED BEEF BRISKET** ~ rubbed with our savory dry rub, then roasted in jus until tender. \$13.50/lb or \$120/whole
- \_\_\_\_\_ **FRIED TURKEY BREAST** ~ tender, juicy breast (boneless, all white meat) with a succulent fried exterior dusted with spicy creole seasoning \$13/lb or \$95 whole, 3 lb. minimum (breasts average 8 lbs)

### DESSERTS

- \_\_\_\_\_ **HUMMINGBIRD CAKE** ~ \$38
- \_\_\_\_\_ **CARROT CAKE** ~ \$38
- \_\_\_\_\_ **FUDGE CAKE** ~ \$38
- \_\_\_\_\_ **PECAN PIE** ~ \$25
- \_\_\_\_\_ **CHOCOLATE GANACHE PECAN PIE** ~ \$20
- \_\_\_\_\_ **"CRACK" PIE** ~ sugar custard with an oatmeal cookie crust \$20
- \_\_\_\_\_ **GLUTEN SENSITIVE CHOCOLATE CHIP COOKIES** ~ \$2.50/each
- \_\_\_\_\_ **SWEET POTATO PIE** ~with homemade marshmallows~\$22
- \_\_\_\_\_ **PUMPKIN PIE** ~ \$22
- \_\_\_\_\_ **NEW YORK CHEESECAKE** ~ \$38
- \_\_\_\_\_ **WHITE CHOCOLATE PUMPKIN CHEESECAKE** ~ \$40
- \_\_\_\_\_ **CAPPUCCINO CHEESECAKE** ~ \$40
- \_\_\_\_\_ **FALL SUGAR COOKIES** ~ with sugar icing \$30/dozen
- \_\_\_\_\_ **BRAVO! DOUBLE CHOCOLATE BREAD PUDDING** ~ white chocolate bread pudding, dark chocolate chips, Jim Beam bourbon sauce (serves 8) \$24
- \_\_\_\_\_ **PEACH-BERRY COBBLER** ~ with caramel brandy sauce (serves 8) \$28
- \_\_\_\_\_ **PUMPKIN CHOCOLATE CHIP CAKE** ~ \$38

And don't forget a selection of our hand-made morning pastries!

Happy Thanksgiving!