



GOURMET BY THE BAY AT THE VILLAGE SHOPPE THANKSGIVING TAKE-OUT MENU

It's that time of year again! We are ready for the holidays and looking forward to helping you make your Thanksgiving a success! All orders will be packaged in disposable containers, not necessarily oven-proof, unless otherwise prearranged.

**All orders must be placed by NOON on
Wednesday, November 11, 2026.**

**We cannot accept special orders and
we are unable to accommodate hot turkeys at pick up.**

DELIVERY DETAILS

Wednesday, November 25 Between 2:00 – 7:00
\$10 delivery fee for all Easton and St. Michaels locations
\$20 delivery fee outside of Easton/St. Michaels, but within
Talbot County
Fee TBD outside of Talbot County

PICK UP DETAILS – St. Michaels – 501 S. Talbot Street – The Village Shoppe

Wednesday, November 25 between 3:00 – 7:00 pm
Thursday, November 26 between 10:00 a.m. - Noon

The store will close at Noon on Thanksgiving Day so that we can enjoy the holiday with our families.

When your order is placed either via phone – 410.745.6260 – or via email – shoregour@gmail.com – we will confirm with a return order form via email. The price will be listed on the order form. **Please indicate the day and time for pick up.**

We accept cash, checks, and credit cards for payment.

Hors d'oeuvre Platters

Jumbo Shrimp Cocktail Platter

cocktail sauce, lemon-dill aioli, sliced lemons

Small -- \$80

Medium -- \$115

Large -- \$155

(24 shrimp)

(36 shrimp)

(48 shrimp)

Chesapeake Smoked Salmon Platter

Diced red onions, capers, crème fraiche (*crackers not included*)

Small--\$45

Medium--\$75

Large--\$140

(1/2 pound)

(1 pound)

(2 pounds)

Cheese and Charcuterie

Assorted cheese, dried fruit, jams, honey, crackers \$10.00 per person

Crème Brûlée

Harbison cheese, olives, frisee salad, crackers

\$40

Champagne vinaigrette

(serves 4-6)

Soup

(Sold by the quart, serves 3-4 people.)

Butternut Squash Soup

\$14.00 per quart

Salad

Mixed Greens with toasted pumpkin seeds, candied pecans,
dried cranberries, chevre

and gala apple vinaigrette

\$5.25 per serving

(*items will be individually packed – customer to assemble*)

Sides

Sides are 6 ounces per serving

Corn Pudding

\$6.50 per serving

Macaroni and Cheese

\$6.50 per serving

Mashed Potatoes

\$6.00 per serving

Glazed Sweet Potato Casserole

\$6.00 per serving

Local Oyster-Applewood Smoked Bacon Stuffing

\$6.75 per serving

Cranberry Sage Stuffing

\$6.00 per serving

Seasonal Vegetable Sauté –

\$6.50 per serving

butternut squash, brussels sprouts, wild mushrooms,
caramelized onions, spinach

Haricot Vert with shallot butter

\$6.25 per serving

Braised Red Cabbage

\$6.00 per serving

Collard Greens, smoked ham hock

\$6.25 per serving

Cranberry Orange Relish

\$6.00 per serving

Homemade Gravy by the Quart

\$16.00 per quart

Fresh Turkey**(Choice of 8-12 lbs, 12-16 lbs, 16-20 lbs, 20-24 lbs, 24-28 lbs, 28-32 lbs)**

Fresh Turkey – not brined/uncooked	\$5.00/pound
Fresh Turkey – brined/uncooked	\$6.50/pound
Roasted Fresh Turkey with gravy, slightly undercooked/cold	\$9.00/pound
Roasted Fresh Ham – brined/cooked	
whole – 18-22 lbs (serves 15-20)	\$250.00/each
half – 9-11 lbs (serves 10-15)	\$125.00/each

Bread

Baguette	\$5.00 each
Cheddar Biscuits	\$6.00 (1/2 dozen)
Sweet Potato Biscuits	\$6.00 (1/2 dozen)

Desserts**Served in disposable 10” pie tins, unless other arrangements are made. One 10” pie will serve 6-8 portions.**

Bourbon Pecan Pie	\$40
Pumpkin Meringue Pie	\$36
Traditional Pumpkin Pie	\$36
Apple Cranberry Crumb Pie	\$36
Fudge Brownies	\$14.00/dozen
Fudge Nut Brownies	\$16.00/dozen
Chocolate Chip Cookies	\$12.00/dozen
Pumpkin Cranberry Pecan Cookies	\$12.00/dozen
Oatmeal Raisin Cookies	\$12.00/dozen
Peanut Butter Cookies	\$12.00/dozen
Cowboy Cookies	\$13.00/dozen

For the Morning After

Cranberry Orange Scones	\$9.00 (1/2 dozen)
Ham and Cheddar Quiche	\$34.00 each
Quiche Lorraine	\$34.00 each
Arugula-Vegetable-Chevre Quiche	\$34.00 each
Cinnamon Pecan Coffee Cake	\$10.00/loaf
Zucchini Nut Bread	\$8.50/loaf
Pumpkin Pecan Bread	\$8.50/loaf