

*THANKSGIVING TO GO

Take Out or Baked Goods

Soups:

Roasted Tomato & Basil	9.50/pt.
Cream of Wild Mushroom	9.50/pt.

Herb Roasted Fresh Turkey (whole)	12.50/lb.
(sliced)	19.50/lb.

Turkey Gravy	8.25/pt.
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Cranberry Orange Relish	12.00/pt.
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Stuffings:

Herb Bread & Apple	12.00/lb.
Cornbread & Sausage	14.00/lb.

Potatoes:

Mashed Idaho	9.50/lb.
Maple Orange Mashed Sweet Potatoes	9.50/lb.

Vegetables:

Roasted Brussel Sprouts & Toasted Almonds	12.00/lb.
Peas & Carrots, Dill Butter	12.00/lb.
Roasted String Beans with Fennel Seeds	12.00/lb.

Cornbread (13x19") pan	29.00
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Pie Dough	8.00
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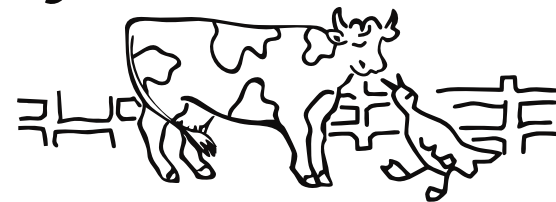
Pies:

Pumpkin	27.00
Pecan	30.00
Chocolate Pecan	31.00
Apple Cranberry Crisp	30.00
Cherry, Blueberry or Apple	28.00

***212-496-0163**

Please place orders by 4:00pm, Tuesday November 25th
Pickups on Wednesday, November 26th by 8:00pm

good enough to eat



Thanksgiving 2025

PRIX FIXE and TAKE OUT MENU

*\$74.00 per person

children under 12 \$45.00

Roasted Tomato Basil Soup or
Cream of Wild Mushroom Soup

Mixed Green Salad with Mustard Vinaigrette

Herb Roasted Turkey with Gravy
Cranberry Relish

Herb Bread & Apple Stuffing or
Cornbread & Sausage Stuffing

Mashed Idaho or Maple Orange Mashed Sweet Potatoes

Roasted Brussel Sprouts w/ Toasted Almonds or
Peas & Carrots w/ Dill Butter or
Roasted String Beans w/Fennel Seeds

Pumpkin Pie or Pecan Pie, Chocolate Pecan Pie
& Apple Cranberry Crisp

RESERVED SEATING AT
2:00 PM, 4:30 PM, 7:00PM

CALL 212-496-0163 TO MAKE RESERVATIONS

Reservations must be confirmed by 5:00pm
on Wednesday, November 26th

*Price does not include tax, gratuity or beverage



Thanksgiving

November 27th, 2025 will be the 45th year that **good enough to eat** is celebrating Thanksgiving with our friends & neighbors on the Upper West Side of Manhattan.

This holiday represents everything that we try to be:
A restaurant serving good food prepared with love and offered to our patrons with gratitude and the hope that they will come back to see us many more times.

To our new friends this year, welcome!

To our friends who are sharing Thanksgiving with us for the first or forty forth time, enjoy!

With many, many thanks,
Management and the staff of **good enough to eat**



SOUR CREAM APPLE CRUMBLE PIE

serves 6-8
Dough for 9 inch pastry shell, chilled

Filling

- 1½ cups sour cream
- 2 extra large eggs
- ¼ cup all purpose flour
- 1 cup sugar
- 1 tablespoon vanilla extract
- ½ teaspoon ground cinnamon
- Grated rind of one lemon
- 4 Granny Smith apples, peeled & cut in ¼ inch slices

Topping

- ¾ cup firmly packed brown sugar
- ½ cup all purpose flour
- 2 teaspoons ground cinnamon
- ½ cup walnut pieces
- ½ cup sweet butter, softened

Roll out dough to fit a 9in. pie plate. Trim and crimp the edges. Refrigerate until ready to fill.

Preheat oven to **375 degrees**.

In a large bowl, combine the sour cream, eggs, flour, sugar, vanilla extract, cinnamon and lemon rind. Add the apples. Stir gently only until fruit is well coated; over stirring will cause the apples to bruise. Pour the mixture into the pastry shell. Place the pie plate on a cookie sheet to catch the drips during baking. Bake 30 - 35 minutes, or until crust is lightly browned and custard is set.

Meanwhile, to make the topping, combine all ingredients except the butter. Cut in the butter with a pastry blender or two knives until the mixture is slightly moist, but not a soft ball. **Do not overwork dough** or the butter will melt and run during baking.

When the custard is set and beige in color, sprinkle topping mixture evenly over the pie. Return the pie to the oven to bake another 12 - 15 minutes or until topping is light brown.