

local thanksgiving  
**farm dinner**  
**panzanella**

november 23, 2009

## starters

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- sweet potato and butternut squash soup** with quark crostini 6.00
- wedge lettuce with bacon, red onions and blue cheese dressing** 8.00
- homemade chicken pot pie** with flaky puff pastry 8.00
- shrimp fritters** with remoulade sauce 9.00

## pizza

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- farmstead pizza** 12.00  
with kale, tomato sauce, fresh mozzarella and an oven fried egg
- ned's pizza** 12.00  
with leeks, tomato sauce, shaved sweet potatoes and goat chees

## entrees

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- chorizo crusted mahi mahi** 20.00  
with chipotle sweet potato mash in a plum and port sauce
- braised pork shoulder** 19.00  
with roasted squash, sweet potato and sautéed winter greens in a creamy sauce
- sweet potato gratin** 18.00  
with kale, in a goat cheese sauce
- penne rigate** 16.00  
with roasted butternut squash and sweet potato, sauteed chard in a homemade walnut pesto

## desserts

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- apple pie** with vanilla ice cream 6.00
- pecan pie** with whipped mascarpone cream 6.00
- sweet potato pie** with whipped mascarpone cream 6.00
- pumpkin ice cream** 4.00



## bar specials

<b>tramonto italiano</b>	7.50
amaretto di Saronno, orange juice, granadine, splash of soda on the rocks	
<b>carrgarita</b>	7.50
tequila, cointreau, fresh-squeezed lime juice on the rocks	
<b>limonjito</b>	8.00
limoncello, fresh mint, fresh lime juice and a splash of cranberry juice on the rocks	
<b>uptown gin gimlet</b>	8.00
bombay sapphire, reed's ginger ale, fresh lime juice, straight up in a chilled glass	

## bottled beer

amstel light	3.25
bud light	2.75
peroni	3.50
highland oatmeal porter	4.00
beck's non alcoholic	3.75

## draft beer

carolina brewery sky blue golden ale	4.75
carolina brewery flagship IPA	4.75
highland gaelic ale	4.75

### All meats are hormone- and antibiotic-free.

We accept VISA, MC and local checks.  
Reservations are accepted for parties of six or more.  
An 18% gratuity is added for groups of six or more.  
Separate checks cannot be provided for groups of six or more.

## beverages

iced tea	1.95
abita root beer	2.00
aranciata (san pelegirino orange soda)	2.00
san pellegrino	3.50
coke, diet coke, sprite, ginger ale	2.00
hot tea: black, green and herbal selections	1.75
orange juice or cranberry juice	2.50
apple juice or tomato juice	2.25
<b>seasonal beverage:</b>	
local apple cider (no refills)	2.50

## locally roasted coffees

coffee – specially blended for panzanella	1.95
espresso	2.00
cappuccino	2.95
latte	3.00

### hours: dinner

sunday, tuesday - thursday: 5:30 - 9:00 pm  
friday & saturday: 5:30 - 10:00 pm

### brunch

sunday: 10:30 am - 2:00 pm

### lunch

monday - friday: 11:30 am - 2:00 pm  
saturday: 11:30 am - 3:00 pm

Panzanella is closed on Monday evenings for special events, such as Wine Dinners, Artist Receptions, and private parties. To inquire about reserving our dining room, please contact:

Paola Cisarano  
paola@weaverstreetmarket.coop  
919 929 6626

# thank goodness!

With tonight's special community feast, Panzanella gives thanks for our bountiful local harvest. Our Thanksgiving Farm Dinner menu is created from very nearly 100% North Carolina ingredients. As the super-abundance of summer cools into autumn's brilliant colors and smaller harvests, it requires greater planning and coordinating to put together these cool weather Farm Dinners. Jim has been working with our amazing local farmers to combine their products into a creative and delicious menu that truly celebrates the season.

### Here are the stars:

From **Eco Farm**, crisp lettuce, rich chorizo sausage, pork shoulder, collard greens and sweet potatoes. The chicken for this dinner comes from **Perry-winkle Farm**, along with eggs and bright, beautiful greens and flowers. Carrots and leeks from **Peregrine Farm** add the savory sweetness of autumn. **Chapel Hill Creamery's** fabulous fresh mozzarella and quark cheeses bring abundant, satisfying creaminess to the table. And a few more luscious, local ingredients worth noting — butternut squash from **Brinkley Farm**, goat cheese from **Holly Grove Farm**, some more eggs from **Latta Egg Ranch**, and the unbelievably creamy ice cream of **Homeland Creamery**. The shrimp and mahi mahi for this dinner are from the NC coast. All of our pies are made by the **Weaver Street Market Pastry Bakery**, and the apples, pecans and sweet potatoes that go into them are all from NC. The milk is from **Maple View Farm**, and the eggs used in the pies are all from **Latta Egg Ranch**. The crusts are made with organic flour, locally milled at **Lindley Mills** in Graham, NC.