



# Frozen Entrées & Additional Selections

\*subject to availability

## Frozen Entrées pricing - 6" round (feeds 2) • 9" round (feeds 4) GF= gluten free

### BAKED ZITI

Our house made ricotta paired with mozzarella, Ashe Co. Redneck Romano and Donovan Family Marinara. A family favorite! \$15 • \$30

### BEEF BRISKET STROGANOFF

Slow roasted beef brisket, white mushroom, sweet onion, egg noodle, pepper cream sauce \$16 • \$32

### BRAISED SHORT RIBS GF

Boneless braised short ribs in red wine, garlic, and shallots served over truffle whipped potatoes with a mushroom au jus. Unbelievably good! \$18 • \$36

### CHEF TJ'S BEEF ENCHILADAS GF

Premium ground chuck, our own Mexican cheese blend, house made red sauce served over a bed of Mexican rice. Seriously the best Enchiladas we've ever had! \*available in corn (gluten free) or flour tortillas \$16 • \$32

### CHEF TJ'S FAMOUS SHRIMP & GRITS GF

The best you'll ever have! NC Shrimp, Cremini mushrooms, Heritage Farms apple-wood smoked bacon, Ashe Co. cheddar cheese grits, Chef TJ's special sauce. We've yet to try any that taste as good! \$19 • \$38

### CHICKEN CORDON BLEU

Like having a French Chef in your kitchen, our Cordon Bleu is perfection! Free Range Chicken Breast, hardwood smoked ham, imported Swiss, panko, gruyere & mustard cream sauce served with Chef Ken's au gratin potatoes \$16 • \$32

### CHICKEN MARSALA GF

A classic American Italian dish done delicious in the South! Free range chicken breast, caramelized onions, Cremini mushrooms, butter, Marsala wine sauce served over penne pasta. \*available with traditional flour or GF rice flour \$16 • \$32

### CHICKEN PARMESAN

Classic Italian American style and 100% delicious! Free range chicken breast, mozzarella, seasoned panko and Donovan Family Marinara served over penne pasta \$16 • \$32

### CLASSIC SHRIMP SCAMPI GF

NC shrimp, sautéed garlic and onion with a white wine & butter sauce served over linguini or spaghetti squash. YUM! \$19 • \$38 (\*available over spaghetti squash for \$2 • \$4 extra)

### HOMESTYLE MEAT LOAF

Premium ground chuck, seasoned panko with a sweet tomato glaze served with butter whipped potatoes and a smile \$17 • \$34

### HOT CHICKEN SALAD GF

Chopped chicken breast, Ashe Co. cheddar & jasmine rice mixed together & topped with house made potato chip topping \$15 • \$30

### MANICOTTI

House made ricotta, pistachio, Donovan Family Marinara and an Ashe Co. Redneck Romano Alfredo sauce. So good! \$16 • \$32

### NC PIMENTO CHEESE STUFFED CHICKEN

One of our most popular dishes, this Chef TJ original will have you craving it weekly! Free range chicken breast, our Ashe. Co cheddar pimento cheese, seasoned panko, served with fingerling potatoes and a Mornay (cheese) sauce \$16 • \$32

### SAUSAGE BAKED ZITI

Our house made ricotta paired with mozzarella, Ashe Co. Redneck Romano sweet Italian Sausage and Donovan Family Marinara. A meat lovers favorite! \$17 • \$34

### SCRATCH CHICKEN ENCHILADAS

Slow roasted pulled chicken, our own Mexican cheese blend, house made red sauce served over a bed of Mexican rice. Seriously the best Enchiladas we've ever had! \*available in corn (gluten free) or flour tortillas \$16 • \$32

### SHEPHERD'S PIE

Layered ground chuck, peas, carrots, celery and whipped mashed potatoes with a demi gloss. Yes Please! \$18 • \$36

### SHRIMP AND SCALLOP FRICASSE

NC Shrimp, bay scallops, linguine, champagne leek sauce \$19 • \$38

### SIGNATURE MEAT LASAGNA

Heritage Farms sausage and ground chuck blend, our house made ricotta, mozzarella, Ashe Co. Redneck Romano layered with Donovan Family Marinara. A weekly staple! \$17 • \$34

### SIGNATURE STUFFED CHICKEN GF

Prosciutto wrapped free range chicken breast stuffed with an herb cream cheese blend served over saffron infused rice with a roasted tomato cream sauce. Plate licking good! Seriously. \$16 • \$32

### SPAGHETTI & SIGNATURE MEATBALLS

Like having a Nonna in your kitchen! Heritage Farms sausage and ground chuck blend served over spaghetti & Donovan Family Marinara \$16 • \$32 (\*available over spaghetti squash for \$2 • \$4 extra)

### SPINACH LASAGNA

House made ricotta, mozzarella, Ashe Co. Redneck Romano, fresh spinach, & garlic layered with Donovan Family Marinara. Vegetarian and everyone friendly! \$16 • \$32

# Soups & Sauces

## **ALLSACIEN APPLE POTATO SOUP GF**

Granny Smith apples, Russet potatoes, chicken stock and heavy cream make this a must have for sold nights! Pint \$6 • Quart \$11

## **BEER CAN CHICKEN GUMBO**

Smoked pulled chicken, "Holy Trinity" of onions, peppers & celery, okra, & house made Cajun seasoning. We've got hot sauce on our veins! Pint \$8 • Quart \$15

## **"BETTER THAN MOMMA'S" CHICKEN AND DUMPLINGS**

Pulled braised whole chicken, classic mirepoix, marjoram dumplings and a whole lotta love! Pint \$8 • Quart \$15

## **BUTTERNUT SQUASH SOUP GF**

Fresh butternut squash, onion, heavy cream & a dash of nutmeg to warm the soul  
Pint \$6 • Quart \$10

## **CHEF TJ'S BBQ BRUNSWICK STEW GF**

Smoked Heritage Farms pork butt, pulled roasted chicken, corn off the cob, Russet potatoes, lima beans, okra, touch of Eastern & Western BBQ sauce - Pint \$9 • Quart \$17

## **CHICKEN NOODLE SOUP**

Roasted pulled chicken, celery, carrots, onions and orzo make this classic a freezer staple - Pint \$7 • Quart \$13

## **DONOVAN FAMILY MARINARA**

Crushed tomatoes, garlic, oregano, sugar, olive oil, onion and red wine (some for the sauce and some for the Chef) - Quart \$8

## **DONOVAN FAMILY MEAT SAUCE**

Same as our delicious Marinara with a seasoned chuck and Heritage Farms sausage blend. Sunday dinner is now available any day! - Quart \$14

## **PUMPKIN COCONUT SOUP GF**

Onion, garlic, chicken broth, pumpkin and of course coconut make this a perfect soup for any season! - Pint \$6 • Quart \$11

## **ROASTED ARTICHOKE & EGGPLANT GF**

Eggplant, artichoke hearts, tomato, onion, red pepper, vegetable stock and garlic make this a hearty vegetable lovers soup! Pint \$6 • Quart \$11

## **SHRIMP AND SAUSAGE CREOLE GF**

NC Shrimp, Smoked Andouille sausage, "Holy Trinity" of onions, peppers & celery, tomato & hot sauce - Pint \$8 • Quart \$16

## **SIGNATURE TOMATO BISQUE**

Heritage Farms Applewood smoked bacon, basil leaf, fresh tomatoes. Seriously the best you'll ever have! - Pint \$6 • Quart \$11

## **TEXAS STYLE CHILI**

Ground chuck, onion, jalapeños, kidney beans, ancho chili, fresh tomato and a whole lotta love  
Pint \$7 • Quart \$13

# Hors d'oeuvres

## **"SLAP SOMEBODY GOOD" HAM ROLLS**

Shaved Johnston Co. ham, caramelized butter, brown sugar - \$12/dozen

## **BOURBON MEATBALLS**

Sweet Italian sausage, veal & chuck blend, Kentucky Bourbon glaze - \$18 for 28 count

## **CREAMY PEPPER MEATBALLS**

Sweet Italian sausage, veal & chuck blend, pepper cream sauce - \$18 for 28 count

## **JACK & CRAB DIP GF**

Shredded Jack cheese mixed with sour & cream cheese, garlic, butter, shallots and a hint of Old Bay. Serve warm, it's the best! \*priced/lb

## **SPINACH & ARTICHOKE HOT DIP**

Artichoke hearts, fresh spinach, cream cheese blend \*priced/lb

## **THREE ONION DIP GF**

Sweet onion, shallot and scallions blended with a sour & cream cheese and a touch of sherry. Serve warm, it's our favorite vegetarian dip! \*priced/lb

# Delicious Sides

pricing 6" round • 9" round

## **CHEF KEN'S AU GRATIN**

Idaho Russet potatoes, heavy cream, nutmeg, garlic, Ashe Co. Redneck Romano \$9 • \$18

## **LOADED MASHED POTATOES GF**

Butter whipped Idaho russets, Ashe Co. cheddar, Heritage Farms Applewood smoked bacon \$8 • \$16

## **WHIPPED SWEET POTATOES GF**

NC sweet potatoes, butter and brown sugar whipped with love <3 - \$8 • \$16

## **BIG JOHN'S MAC & CHEESE**

Ashe Co. cheddar, Ashe Co. Redneck Romano, Gruyere, elbow macaroni and a buttered crouton topping! Yes Ma'am! \$11 • \$22

## **CHEF KEN'S AU GRATIN POTATOES GF**

Idaho Russet potatoes, heavy cream, nutmeg, garlic, Ashe Co. Redneck Romano \$9 • \$18