Let C.B. & POTTS Brine & Smoke Your Thanksgiving Turkey

...it will be terrific and you can take the credit!

$35

Bring us your THAWED turkey or other meat by *Monday, November 23rd.*
We'll prepare it for your Thanksgiving celebration.

Ready Fresh and Hot

Pick Up your prepared to perfection Smoked Bird on Thanksgiving Day from 9am to 1pm

Traveling?

Pick up your bird Wednesday, Nov. 26th and we'll provide reheating instructions.

Not a fan of turkey?

We can smoke any meat. Bring your prime rib, beef or pork tenderloin, pheasant, salmon, venison, or elk.

Our brine imparts a mild sage flavor and makes the meat tender and juicy. We then smoke with hickory, cherry, and peach woods.

We masterfully spatchcock your bird and provide stock so you can make your own giblet gravy.



Reserve your bird a seat in the smoker!

Cost is $35 and space is limited.

Make your reservation in person, or:
Call: 970-226-0148
chefmanno2020@gmail.com

Thanksgiving Celebration Sides

Serving size is for 6

- **Gravy (Quart)** $11.99
- **Mashed Potatoes** $15.99
- **Green Bean Casserole** $16.99
- **Traditional Stuffing** $17.99

TURKEY DINNER TO-GO $16.99

1/2lb slow-roasted Turkey Breast, Mashed Potatoes with Gravy, Stuffing & Green Bean Casserole

Pre-order by TUE, NOV 24th | Pick up THUR 9am–1pm

ROASTED TURKEY BREAST

Cooked to Perfection, Sliced and Ready To-Go

$12.99 per pound