

A warm, blurred photograph of three people (two women and one man) sitting at a table in a restaurant or dining hall, smiling and looking towards the camera. The lighting is soft and warm, creating a cozy atmosphere.

THANKSGIVING PRE ORDER MENU

SCRATCH MADE WITH ORGANIC + LOCAL INGREDIENTS

A close-up photograph of a Thanksgiving meal. In the foreground, a hand holds a wooden bowl filled with roasted vegetables, including carrots and potatoes, garnished with fresh rosemary. In the background, a large roasted turkey is visible on a platter.

WHOLE DINNERS + PIES + A LA CARTE SIDES TO FILL YOUR TABLE
VEGAN + WHEAT FREE OPTIONS

FALL 2025



WHOLE DINNERS

TURKEY DINNER FOR TWO | \$49

Outpost roasted boneless turkey breast thickly sliced + gravy + choice of 3 sides

TURKEY DINNER FOR FOUR | \$95

Outpost roasted boneless turkey breast thickly sliced + gravy + choice of 3 sides

SMOKED TURKEY DINNER | 10-12 LBS | \$196

Ferndale Market fresh uncured smoked whole turkey + gravy + choice of 3 sides + whole pie | Allow 1-2 hours to reheat the turkey | Serves 6 - 8

CLASSIC TURKEY DINNER | 14-16 LBS | \$229

Plainville Farms traditionally cooked whole turkey + gravy + choice of 3 sides + whole pie | Allow 1-2 hours to reheat the turkey | Serves 8 - 10

VEGAN CELEBRATION DINNER ROAST FOR TWO | \$38

One pound Field Roast Celebration Roast with Outpost's Vegan Gravy + Vegan Mashed Potatoes + Autumn Roasted Vegetables + choice of Leek Stuffing or Wild Rice Pilaf

WHOLE DINNER SIDES

Sorry, no substitutions



POTATO

- *choose one* -

BERRY YAM BAKE
CLASSIC MASHED POTATOES
SMASHED ASIAGO POTATOES
VEGAN MASHED POTATOES



smashed asiago potatoes

VEGETABLE

- *choose one* -

AUTUMN ROASTED VEGETABLES
GREEN BEAN MUSHROOM BAKE
WHIPPED CARROTS + PARSNIPS
CREAMED CORN



autumn roasted vegetables

GRAIN

- *choose one* -

LEEK STUFFING
MAC + CHEESE
BROWN + WILD RICE PILAF
WHEAT-FREE CLASSIC STUFFING



mac + cheese

PIE

- *choose one* -

CLASSIC PUMPKIN
VEGAN PUMPKIN
WHEAT-FREE PUMPKIN
CLASSIC APPLE DOUBLE CRUST
VEGAN APPLE CRANBERRY CRUMBLE
WHEAT-FREE APPLE CRUMBLE



vegan apple cranberry crumble

Our foods are made from scratch + with quality organic + local ingredients.

We never use any artificial flavors, colors or preservatives.

Our bakery is handmade from scratch by our in-house bakers using delicious ingredients like organic butter, apples + pumpkin.

For our vegan bakery, we use only non-hydrogenated fats.

WHY
OUTPOST



GRAVY – mininum 1.5 lb order
TURKEY GRAVY | WF | 8.99/lb
Made from rich turkey stock + simmered with fresh herbs + spices
MUSHROOM GRAVY | V + WF | 6.99/lb
A rich + flavorful vegan gravy made with cremini mushrooms + oat milk

POTATO – mininum 2 lb order
CLASSIC MASHED POTATOES | WF | 6.99/lb
Satinny mashed organic russet potatoes with organic milk + organic butter
VEGAN MASHED POTATOES | V + WF | 6.99/lb
Velvety mashed organic russet potatoes with organic soy milk + vegan buttery sticks
SMASHED ASIAGO POTATOES | WF | 6.99/lb
Smashed organic red potatoes with aged asiago cheese, organic milk + organic butter
BERRY YAM BAKE | WF | 9.99/lb
An Outpost classic! Organic sweet potatoes with organic cranberries, honey, cinnamon + organic gluten-free rolled oats

STUFFING
LEEK STUFFING | V | 9.99/lb
An Outpost classic! Savory combination of cubed bread, organic leeks, organic onions + organic celery seasoned with fresh thyme, sage + parsley
CLASSIC WHEAT-FREE STUFFING | WF | 10.99/lb
Cubed Canyon Ranch bread with organic onions, organic celery, organic cremini + shitake mushrooms seasoned with fresh herbs + spices

GRAINS
BROWN + WILD RICE PILAF | V + WF | 6.99/lb
Organic wild + brown basmati rice seasoned with organic tamari, organic scallions + organic garlic
MAC + CHEESE | 5.99/lb
Four cheeses: cheddar, mozzarella, Swiss + Parmesan cheese, make up this popular mac + cheese



VEGETABLES – mininum 2 lb order
AUTUMN ROASTED VEGETABLES | V + WF | 9.99/lb
A medley of organic sweet potatoes, organic golden beets, organic carrots, organic parsnips, organic turnips, organic red potatoes + organic red onions, roasted in a cider brown sugar vinaigrette
CREAMED CORN | WF | 7.99/lb
Organic corn highlighted with organic onion in a cornmeal thickened cream sauce seasoned with turmeric + a hint of rosemary
WHIPPED PARSNIPS + CARROTS | WF | 9.99/lb
A delicious combination of whipped organic parsnips + organic carrots with organic butter + a hint of nutmeg
GREEN BEAN MUSHROOM BAKE | WF | 7.99/lb
Organic green beans in a creamy sauce with organic mushrooms + organic onions



OTHER
CRANBERRY CHUTNEY | WF | 8.99/lb
Organic cranberries + organic granny smith apples combined with crushed pineapple, mandarin oranges, toasted walnuts, cinnamon + honey



APPLE
APPLE DOUBLE CRUST PIE | 16.99
APPLE CRANBERRY CRUMBLE PIE | V | 16.99
WHEAT-FREE APPLE CRUMBLE PIE | WF | 17.99



PUMPKIN
CLASSIC PUMPKIN PIE | 15.99
VEGAN PUMPKIN PIE | V | 15.99
WHEAT-FREE PUMPKIN PIE | WF | 17.99

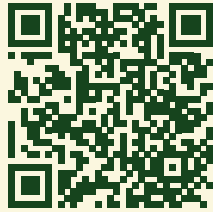


CHEESECAKE
PUMPKIN PRALINE CHEESECAKE | 34.99



PREORDER DEADLINE: 11/19
ALL PREORDERS MUST BE PLACED + PAID IN FULL BY:
WEDNESDAY, NOVEMBER 19TH BY 8 PM

SCAN TO ORDER



OUTPOST.COOP/SHOP/THANKSGIVING.PHP

PICKUP TIMES
- 12 pm to close -
Monday 11/24
Tuesday 11/25
Wednesday 11/26
Outpost is closed for Thanksgiving
Thursday 11/27

LOCAL TURKEYS

ALL TURKEYS SOLD AT OUTPOST COME FROM REPUTABLE MIDWEST FAMILY FARMS WHERE THE BIRDS HAVE FREE-RANGE ACCESS TO THE OUTDOORS, ARE RAISED SUSTAINABLY OR ORGANICALLY, ARE NEVER GIVEN ANTIBIOTICS, AND ARE NOT PROCESSED USING FILLERS, FLAVORINGS OR OTHER INGREDIENTS.



local

turkey tip:

plan for 1 - 1.5 lb per person + leftovers

turkey tip:
look for cut turkey pieces in our fresh meat department



Note: Most turkeys will be available by November 1. Herritage Turkeys arrive mid-month.



LARRY SCHULTZ
ORGANIC FARM

OWATONNA, MINNESOTA

USDA Certified Organic
Frozen

~~4.49/lb~~ **3.99/lb for Owners**
OWNERS SAVE .50¢/lb



FERNDALE
FARMS TURKEY

CANNON FALLS, MINNESOTA

Naturally Raised
Frozen

~~2.99/lb~~ **2.29/lb for Owners**
OWNERS SAVE .70¢/lb



KELLNER'S
HERITAGE TURKEYS

DENMARK, WISCONSIN

Narragansett + Red Bourbon
heritage breeds (mix)
Organically Raised
Frozen

~~10.99/lb~~ **8.99/lb for Owners**
OWNERS SAVE \$2.00/lb

LIMITED SUPPLY

owners
save
more

turkey tip:

Owners save more on
turkeys all month long!

outpost.coop/shop

bird-free
alternatives

VEGAN + PLANT-BASED CHOICES

Quorn Meatless Turkey Roast

Tofurkey Vegetarian Roast

Field Roast -

Celebration Roast

Find more at Outpost!



TURKEY COOKING RATIOS + TIMES

GUESTS	TURKEY SIZE	THAWING TIME	COOK TIME
4	4 - 8 lb	1 - 2 days	2 - 3 hours
6	8 - 12 lb	2 days	2 - 3 hours
8	12 - 14 lb	2 - 3 days	3 hours
10	15 - 16 lb	3 - 4 days	3.5 hours
12	18 - 20 lb	3 - 4 days	4 hours
14	21 - 22 lb	4 - 5 days	4.5 hours
16	24 lb	4 - 5 days	4.75 hours

SERVINGS CALCULATOR

- per person -

Turkey (whole raw)	1 - 1 ½ lb
Potatoes	¼ - ½ lb
Vegetables	¼ - ⅓ lb
Grains	⅓ - ½ lb
Gravy	4 - 6 oz
Cranberry Chutney	2 oz

See our
Thanksgiving
page for helpful
meal planners!





COZY FALL RECIPES

SALTED CARAMEL APPLE CAKE

We admit it, we love upside down cakes. They are incredibly simple, almost foolproof, and if you take just the tiniest bit of extra time to carefully arrange the fruit, they are beautiful. This cake combines all the flavors of a caramel apple—caramel, tart apple and just a little salt—into an easy to serve, elegant cake. Serves 8 - 10

TOPPING

2 CUPS VERY THINLY SLICED TART BAKING APPLES LIKE GRANNY SMITHS, HONEYCRISP OR BRAEBURNS, ABOUT 3-4 APPLES

1/2 CUP SALTED BUTTER

2/3 CUP BROWN SUGAR

1 TEASPOON CINNAMON

1/2 TEASPOON NUTMEG

1/4 TEASPOON GROUND CLOVES

1 TEASPOON VANILLA EXTRACT

CAKE

1/2 CUP SALTED BUTTER

1 CUP BROWN SUGAR

2 LARGE EGGS

1/4 CUP MILK

1 1/2 CUPS ALL-PURPOSE FLOUR

1 TEASPOON BAKING POWDER

1/2 TEASPOON CINNAMON

SEA SALT FOR TOPPING

VANILLA ICE CREAM FOR SERVING

1. Generously grease a round 9-inch cake pan or 9-inch spring form pan. We typically use a spring form with foil over the bottom to ensure it will easily slide out of the pan.
2. Slice the apples with a mandolin to get them super thin, like paper. Or if that's not possible, as close to paper as possible.
2. Make sauce - Melt the butter in a medium saucepan. Add brown sugar, cinnamon, nutmeg, cloves, and vanilla. Cook over medium heat for about 3 minutes until smooth and thickened slightly then pour the caramel sauce into the greased cake pan and top with the apple slices
3. Make cake. Preheat the oven to 325 degrees. Beat the remaining butter and brown sugar until creamy. Add eggs and milk and beat until incorporated. Stir in the flour, baking powder, and cinnamon. Pour the cake mixture on top of the caramel and apple layer in the cake pan.
4. Bake for 45 minutes. Note: If using a springform pan, place pan on a cookie sheet in the oven to catch any drips. Let cool for 10 minutes. Cake should still be warm when you remove it from the pan.
5. Invert onto a pretty plate and tap the top until the cake comes out onto the plate, or pop the springform open and remove bottom. Sprinkle with sea salt and serve with vanilla ice cream.

CRANBERRY ORANGE BUTTERMILK SCONES

When you have a solid base recipe for buttermilk scones, the sky's the limit as to what you can add. A favorite combination is cranberry with orange. Go rogue and try something savory like bacon and fresh herbs. The trick with making light, airy scones is to not over mix the dough. Substitute the egg-white wash with a wash of melted butter for that really buttery flavor. Makes 8 scones

2/3 CUP BUTTERMILK
1 EGG PLUS 1 EGG WHITE
3 CUPS UNBLEACHED ALL-PURPOSE FLOUR
1/2 TEASPOON BAKING SODA
4 TEASPOONS BAKING POWDER
1/4 TEASPOON SALT
1/2 CUP BUTTER, COLD AND CUT INTO PIECES
1 CUP FRESH CRANBERRIES, HALVED
1/2 CUP GRANULATED SUGAR
1 TEASPOON GRATED ORANGE PEEL
1 CUP CHOPPED WALNUTS

1. Preheat oven to 375 degrees.
2. Add buttermilk to a small mixing bowl. Using a fork, beat in one egg.
3. In a large mixing bowl add all dry ingredients and mix together using a wire whisk. Add the chilled butter and using a pastry blender or two forks, incorporate butter into the flour until the mixture forms small, even crumbs.
4. Add cranberries, sugar, orange peel and nuts. Toss lightly to distribute evenly. Add buttermilk mixture and blend into a soft dough. It may be a bit sticky.
5. Turn dough out onto a floured surface. Divide into two halves. Form each half into a ball. Cut each ball into four wedges.
6. Transfer wedges to a parchment lined baking sheet. Press down slightly on each to make a triangle. Brush tops with egg-white wash.
7. Optional: make simple icing: 1 cup powdered sugar + 2 tablespoons milk + 1/2 teaspoon vanilla extract
8. Bake 20-25 minutes, until lightly golden brown on top. Remove from oven and transfer to a wire rack to cool. Once cooled, if desired, drizzle with icing.

GRIZZLY BARS

These chewy bars are the perfect energy-packed antidotes! Stuff a couple in a backpack for a brisk hike in the woods or add them to your lunchbox for a mid-afternoon snack. Bacon fat acts as a natural preservative. Store at room temperature as well as in the fridge. But they're so tasty; they won't be around long enough to care. You will need a food processor or high-powered blender. Serves 8

1 CUP DRY-ROASTED ALMONDS, UNSALTED
1 CUP DRIED CRANBERRIES
1 CUP DRIED DATE PIECES (LOOK FOR THEM IN THE BULK BINS)*
1 TABLESPOON UNSWEETENED COCONUT FLAKES
3 SLICES THICK-CUT BACON, COOKED AND CUT INTO 2-INCH PIECES

1. Put all ingredients into a food processor.
 2. Blend at low speeds, pulsing, until you get a sticky mass that starts clumping together. The chop should be uniform in size.
 3. Pour the mixture onto a cutting board covered in parchment or wax paper. Press down and together to form a dense 7x 7 square.
 4. Transfer to the refrigerator to cool for at least an hour.
 5. Once chilled, cut into 8 bars. To store, wrap individually in wax paper or plastic wrap for an easy grab 'n go.
- *NOTE: Bulk date pieces are a convenient way to add dates to a recipe without having to chop them. However, they are coated in flour to keep from clumping together. Substitute chopped whole dates to make the recipe Paleo and gluten-free.

COCONUT CURRY PUMPKIN SOUP

This is autumn in a bowl – warm, spicy and soulful. If you want the soup a bit thicker you can add a little flour whisked with water to the pot or puree a cooked potato along with it when you blend it. It's also an easy recipe to customize - add more or less curry depending on how spicy you like it or use chicken broth if that's what you have on hand. Serves 8 | V + WF with substitutions*

1 TABLESPOON UNSALTED BUTTER OR OIL
1 MEDIUM ONION, DICED
4 CLOVES GARLIC, MINCED
1 TABLESPOON MINCED FRESH GINGER
1 TABLESPOON YELLOW CURRY POWDER
2, 15-OUNCE CANS PLAIN PUMPKIN PURÉE
2 1/2 CUPS VEGETABLE STOCK
1, 13.5-OUNCE CAN UN-SWEETENED COCONUT MILK
JUICE OF HALF LEMON OR LIME
1 TABLESPOON LOW-SODIUM TAMARI
PLAIN YOGURT, SLICED SCALLIONS, AND
TOASTED PUMPKIN SEEDS FOR GARNISH

1. Add the butter or oil to a Dutch oven or stockpot set over medium-low heat. Once the butter or oil is warm, add the onions, garlic, ginger and curry powder and cook, stirring occasionally, until the onions are translucent.
2. Add pumpkin, stock and coconut milk, mix well. Simmer, stirring occasionally, until it is warmed through.
3. Using a blender, blend soup in batches. The onions will act a thickener (you can also use an immersion blender, which makes it easier). Add all soup back into pot and season with tamari, lemon or lime juice and salt and freshly ground pepper. Taste and adjust seasoning.
4. Simmer for an additional 15 minutes or until the soup has thickened a bit more. Garnish with a dollop of yogurt and sliced scallions or toasted pumpkin seeds.

* NOTE: To ensure this is gluten-free, look for gluten-free tamari or soy sauce or flour (if using to thicken)



CORN PUDDING

Also known as corn soufflé or corn casserole, this delicious dish is one of the first things to be eaten up at holiday dinners. Frozen, local Alsum corn brings home-spun flavor to this dish, though any frozen corn will work beautifully. Serves 6 - 8

3 CUPS FROZEN CORN, THAWED AND DRAINED
1/2 CUP GRUYERE OR CHEDDAR, SHREDDED
1/2 CUP HALF-AND-HALF
3 LARGE EGGS
2 TABLESPOONS POBLANO OR JALAPENO PEPPER
1/2 TEASPOON SALT
1/2 TEASPOON PEPPER
2 TABLESPOONS FRESH CHIVES OR GREEN ONION, CHOPPED
1 TABLESPOON BUTTER

1. Preheat oven to 400 degrees.
2. Add corn, cheese, half-and-half, eggs, peppers, salt and pepper into a blender. Blend for about one minute, until smooth (but with some kernels to bite into).
3. Add chives and mix into batter.
4. Butter one 4-cup gratin dish. Fill with the corn mixture and bake for 25-35 minutes, until fluffy. The mixture can be refrigerated before baking up to a day ahead.



RAKE IN THE SAVINGS

Stock up and save even more on all Field Day products



For each Field Day product sold we'll donate 5¢ to NATIFS!

November 5 - December 2



FUNDRAISER for Hunger Task Force

November 1 - December 31

For \$20 Outpost purchases \$40 worth of natural and organic foods—including fresh produce—for those in need.

Since 1999, Outpost's Buy A Bag program has provided over **\$2.6 million** worth of food to Hunger Task Force!



Donate \$20—or any amount—at an Outpost register or online



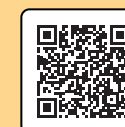
November 15 • 11-2

Buy a slice of Outpost's Bakehouse Pie

\$4 Suggested Donation

• while supplies last •

All proceeds benefit Buy A Bag



Learn more:
www.outpost.coop/buy_a_bag





Our foods are made from scratch + with quality organic + local ingredients.

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Our bakery is handmade from scratch by our in-house bakers using delicious ingredients like organic butter, apples + pumpkin.

For our vegan bakery, we use only non-hydrogenated fats.



SCAN TO ORDER

VISIT OUR FOUR
NEIGHBORHOOD LOCATIONS:

MILWAUKEE | BAY VIEW | WAUWATOSA | MEQUON

LEARN MORE: WWW.OUTPOST.COOP

