

Thanksgiving Turkey Special



HOUSE-BRINED
BREASTS

DRY RUBBED &
SLOW-SMOKED

AVERAGE 4 LB
FULLY COOKED
BREASTS
\$20/LB

HOUSE-MADE
STUFFING &
GRAVY TOO



Let us help make your holiday feast stress-free (and delicious)!

Whether you need to supplement your own turkey or want to serve ours as the star of the show, our Smoked Turkey is the perfect fit for your Thanksgiving table. Pair it with our house-made stuffing and rich turkey gravy for the ultimate holiday meal!

FULLY SMOKED, CHILLED & READY TO REHEAT

Each turkey breast is slow-smoked over cherry and sugar maple hardwood for that signature Local Smoke flavor – juicy, tender, and packed with smoky goodness.

PERFECT FOR

- Adding extra turkey to your spread
- Smaller gatherings that don't need a full bird
- Anyone who'd rather relax than roast

PRICING

- Smoked Turkey Breast • \$20/lb • Average 4 lbs • serves about 8 people on its own
- House-made Stuffing • Half Tray - \$30 • serves about 12
- Turkey Gravy • Pint - \$7

PICKUP DETAILS

- Available cold for easy reheating
- Pickup anytime Wednesday, Nov. 26th
- Includes simple reheating instructions so you can serve hot, fresh, and flavorful smoked turkey right from your own kitchen

ORDER EARLY – LIMITED QUANTITIES!

Call or stop by your nearest Local Smoke BBQ to reserve yours today!

LOCALSMOKEBBQ.COM

