

FEDERALIST PIG

EASTER FEAST

SCAN CODE TO ORDER



Order by Thursday 4/6 and schedule a Saturday 4/8 pickup at our Adams Morgan location or at Ensemble Digital Kitchen in Bethesda. Meats will be vacuum sealed and sides will be in oven-ready pans with heating instructions included.



EASTER FEAST PACKAGE SERVES 4-5 PEOPLE

\$120-\$135

CHOOSE 1 PROTEIN:

Herb-rubbed Lamb Leg 2 lb - \$135

Brisket 2 lb - \$135

Brown Sugar & Spice Glazed Sliced Ham 2 lb - \$120

SMOKED CHEDDAR MAC & CHEESE

40 oz pan

BRUSSELS SPROUTS

40 oz pan

CHARRED CARROT SALAD

with whipped goat cheese & walnuts 24 oz bowl

MIXED BERRY CRUMBLE

36 oz pan

1 DOZEN PARKER HOUSE ROLLS



À LA CARTE ADD-ONS

MEATS

FULL RACK OF SPARE RIBS \$32

SLICED BRISKET

\$60 2 lb / \$115 4 lb

SLICED BROWN SUGAR & SPICE GLAZED HAM

\$45 2 lb / \$90 4 lb

SLICED TURKEY BREAST

\$45 2 lb / \$90 4 lb

JALAPEÑO SAUSAGE LINKS \$8 EACH



SIDES

SMOKED CHEDDAR MAC & CHEESE \$20

40 oz pan

BRUSSELS SPROUTS \$20

40 oz pan

CHARRED CARROT SALAD \$15

with whipped goat cheese & walnuts 24 oz bowl



DESSERTS \$25

MIXED BERRY CRUMBLE

36 oz pan

NANA'S BANANA PUDDING

32 oz bowl

OREO PUDDING

32 oz bowl

HEATING INSTRUCTIONS



EASTER FEAST PACKAGE

- Start this process approximately 45 minutes before you plan to serve.
- Pull your protein, Mac & Cheese, Brussels Sprouts, Charred Carrots, and Berry Crumble from the refrigerator.
- Preheat oven to 400 degrees.

SMOKED CHEDDAR MAC & CHEESE

- Remove cover from Mac & Cheese and place in oven.
- Allow to cook for 25-35 minutes until heated through and cheese is melted and begins to brown.

BRUSSELS SPROUTS

- Remove cover from Brussels Sprouts and place in oven for about 5-10 minutes to heat through and crisp up a bit.

CHARRED CARROT SALAD

- Remove cover from pan and place carrots in the oven for 5-10 minutes until just warmed (can be served cold or at room temperature if you prefer). Once carrots are warmed, toss with the dressing that may have settled in the pan.
- Spread the whipped goat cheese on a serving plate and top with the carrots, walnuts, and herbs.

PARKER HOUSE ROLLS

- If you want to warm up the rolls, they should only take 3-4 minutes.

BERRY CRUMBLE

- Remove cover and place Berry Crumble in the oven for about 20-30 minutes or until bubbly and browned on top.

HERB-RUBBED LAMB LEG

- If keeping in vacuum bag, bring water to approximately 140-150 degrees or a little before a simmer starts. Place lamb in water, turn off heat and allow to sit for 5-6 minutes so it warms through but does not overcook.
- Alternatively, remove from bag and place in an oven-safe dish in a low oven (about 225-250 degrees) for 5-6 minutes or until just warmed through.
- Lamb will be cooked to a medium/medium rare temperature and packed with an herb compound butter. If you'd like to cook it a little more, please feel free to cook it a little further to your desired doneness.

SLICED BRISKET, HAM, OR TURKEY BREAST

Keep in the vacuum sealed bag and place in a pot of simmering water for 5-6 minutes for a 2 lb portion or 10-12 minutes for 4 lbs until heated through.

RACK OF SPARE RIBS

- Remove ribs from vacuum sealed bag and place on baking pan bone side up. Broil on the second shelf down from the broiler for 5-6 minutes until crispy, bubbling, and browned.
- Flip ribs and broil the meaty side to allow the glaze to caramelize for 5-6 minutes or until the glaze is bubbling, brown and a little crispy. Allow to rest for 5 minutes before cutting and serving.
- If you prefer, you can keep the ribs in the vacuum bag and reheat in a pot of hot water for 15 minutes similar to the other meats, but this will result in a slightly different product.

JALAPEÑO SAUSAGE LINKS

Remove from bag and warm under broiler for a total of 6-8 minutes flipped halfway through.

