
2 KYLES
NOURISH & HYDRATE
EST. 2021
THE HOLIDAY MENU
2025

Eat, Drink & Be Merry

THE HOLIDAY MENU

2 KYLES

NOURISH & HYDRATE

EST. 2021

THE HOLIDAY MENU

CONTENTS

HANUKKAH 5

A SCRUMPTIOUS START 8

MARVELOUS MAINS 11

SAVORY SIDES 13

DELIGHTFUL DESSERTS 15

ORDERING GUIDELINES 17

Eat, Drink, & Be Merry

4305 Fauquier Avenue, The Plains, Virginia 20198
540.253.2078

HANUKKAH

A L A C A R T E

HANUKKAH

FRIED BRUSSELS SPROUT SALAD (VT, GF, CN)

mixed greens, candied walnuts, goat cheese, and pomegranate molasses vinaigrette
7.00 pp

RAINBOW SALAD (VT, GF)

purple cabbage, tomatoes, peppers, cucumbers, and olives, tossed in lemon juice, olive oil, and sea salt
7.25 pp

BEEF BRISKET

braised with onions, garlic, beef stock, and Guinness stout
16.00 pp

HOT HONEY ROASTED CHICKEN (GF)

topped with brûléed goat cheese and fresh sage
17.00 pp

HONEY LIME SALMON (GF)

roasted with honey, lime juice, and fresh herbs
16.00 pp

HOUSE MADE POTATO LATKES (VT)

with apple sauce
6.00 pp (2)

GREEN BEANS WITH ALMONDS (VT, GF, CN)

sautéed in sweet butter with sea salt
5.25 pp

CHALLAH ROLLS (VT)

10.00 (6)

BRAIDED CHALLAH LOAF (VT)

15.00

MINI JELLY DONUTS (VT)

16.00 (6)

CHOCOLATE DIPPED COCONUT MACAROONS (VT, GF)

16.00 (6)

CITRUS OLIVE OIL CAKE (VT)

citrus cake with lemon flavored buttercream
45.00

Eat, Drink, & Be Merry

DINNER FOR FIVE

HANUKKAH

CHALLAH ROLLS (VT, NF)

BEEF BRISKET

braised with onions, garlic, beef stock, and Guinness stout

-or-

HONEY LIME SALMON (GF)

roasted with honey, lime juice, and fresh herbs

HOUSE MADE POTATO LATKES (VT)

with apple sauce

GREEN BEANS WITH ALMONDS (VT, GF, CN)

sautéed in sweet butter with sea salt

MINI JELLY DONUTS (VT)

$175

EASY ORDERING

Orders may be placed:

- by phone: 540.253.2078
- email: hello@2kyles.com
- stop in and order at 2kyles

Eat, Drink, & Be Merry

A SCRUMPTIOUS START

HEAVENLY

HORS D'OEUVRES

MINI BEEF WELLINGTONS

seared filet mignon and mushroom duxelles in golden brown puff pastry
22.00 half dozen

SALMON SATAY (GF)

drizzled with a miso glaze
18.00 half dozen

CHICKEN YAKITORI

chicken skewers in a sweet and smoky sauce with spring onions
16.00 half dozen

IMPOSSIBLE BEEF QUESADILLA (VT)

fajita seasoned plant based beef with peppers and onions
15.00 half dozen

HARVEST VEGETABLE SKEWERS (VG, GF)

with feta rosemary dip
12.00 half dozen

LAMB MEATBALL SKEWERS

ground lamb with pine nuts, currants and exotic spices on a bamboo pick served with tahini dipping sauce
21.00 half dozen

CANDIED APPLE GOAT CHEESE BALLS (VT, CN)

diced apple and goat cheese balls rolled in cinnamon, brown sugar, and toasted pecans
15.00 half dozen

HAM BISCUITS

smoked ham on buttermilk biscuits with house made honey mustard
12.00 half dozen

Eat, Drink, & Be Merry

SMASHING

SOUPS

APPLE AND BUTTERNUT SQUASH (VT, GF)

served with cinnamon crème fraîche
40.00 per quart

MUSHROOM BISQUE (VT)

creamy mushroom bisque enhanced with roasted garlic
40.00 per quart

GREAT

GREENS

FRIED BRUSSELS SPROUT SALAD (VT, GF)

mixed greens, candied walnuts, goat cheese, and pomegranate molasses vinaigrette
7.00 pp

RAINBOW SALAD (VT, GF)

purple cabbage, tomatoes, peppers, cucumbers, and olives, in lemon juice olive oil, and sea salt
7.25 pp

WINTER PANZANELLA SALAD (VT)

kale, butternut squash, brussels sprouts, apples, red onion, with pepitas, dried cranberries, goat cheese, and toasted bread crumbs
7.25 pp

Eat, Drink, & Be Merry

MARVELOUS MAINS

ELEGANT

ENTRÉES

JIM BEAM GLAZED HAM (GF)

smoked ham glazed with brown sugar butter and Jim Beam
18.00 pp

APPLE AND BUTTERNUT SQUASH SHORT RIBS (GF)

braised short ribs with apples and butternut squash
26.00 pp

HOT HONEY ROASTED CHICKEN (GF)

topped with brûléed goat cheese and fresh sage
17.00 pp

SAGE PESTO ROASTED TURKEY (GF, CN)

sliced turkey marinated in savory pesto
17.00 pp

HONEY GLAZED HAM (10-12 LBS) (GF)

with apricot mustard
135.00

POMEGRANATE ROASTED SALMON (SERVES 8-10) (GF)

Roasted salmon side glazed with a sweet and savory sauce
135.00

WINTER CITRUS SALMON (GF)

with a citrus salsa of blood orange, shallot, jalapeños, cilantro, and lime juice
19.00 pp

PEAR AND BRIE STUFFED CHICKEN (CN)

with a roasted garlic velouté
18.00 pp

CAULIFLOWER ROMESCO (GF, CN)

seasoned cauliflower steak over a rich Spanish sauce of charred tomatoes, roasted peppers, and marcona almonds
16.00 pp

CREAMY POLENTA WITH WILD MUSHROOM RAGU (GF)

in a mushroom broth, garnished with chive oil
25.00 pp

Eat, Drink, & Be Merry

SAVORY SIDES

PERFECT

PAIRINGS

HERBED FOCACCIA STUFFING (VT)

focaccia croutons with celery, sautéed onions, and herbs
45.00 (serves 8)

POTATO AND CARROT AU GRATIN (VT, GF)

potatoes and carrots in a delicate cream sauce of cheese and herbs
45.00 (serves 8)

MAPLE GLAZED BUTTERNUT SQUASH (VT, GF)

roasted in maple syrup, cinnamon, and sea salt
45.00 (serves 8)

ROASTED BRUSSELS SPROUTS (V, GF)

tossed in extra virgin olive oil and La Prima's signature spice blend
45.00 (serves 8)

GINGER GLAZED CARROTS (V, GF)

sliced carrots with sweet honey and a hint of ginger
45.00 (serves 8)

CANDIED SWEET POTATO MASH WITH MARSHMALLOW TOPPING (VT, GF)

whipped with brown sugar and sweet butter and topped with toasted marshmallow
40.00 (serves 8)

HOLIDAY HARVEST WILD RICE (V, GF, CN)

wild and white rice with sun dried cherries, toasted almonds, and scallions
40.00 (serves 8)

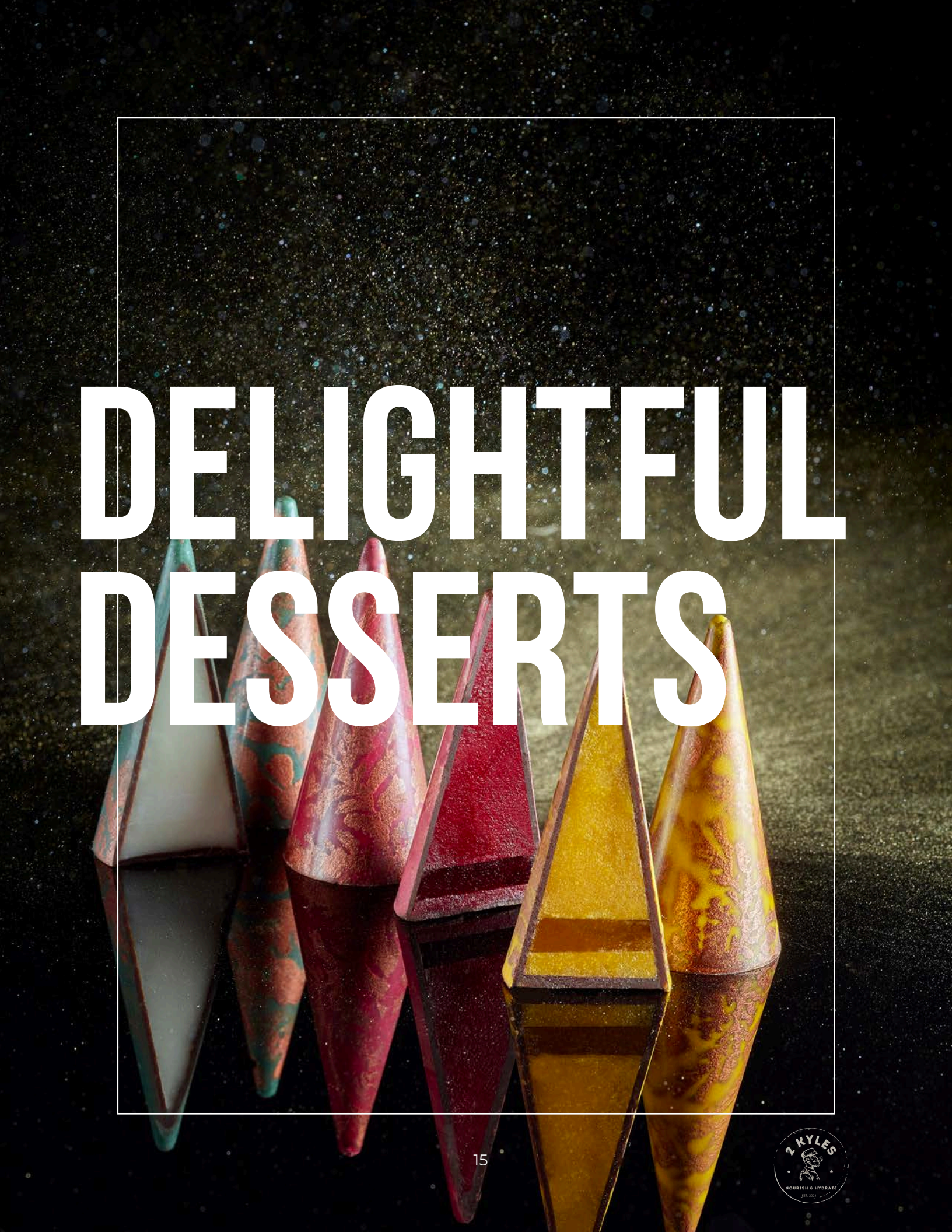
MAPLE BUTTER BISCUITS (VT)

flaky biscuits brushed with a maple butter glaze
18.00 (6)

FRESH BAKED BAGUETTE (VT)

with classic garlic herb butter
8.00

Eat, Drink, & Be Merry


DELIGHTFUL
DESSERTS

STUPENDOUS

SWEETS

PETITE PASTRY ASSORTMENT (VT)

mini cream puffs, vanilla napoleon, éclairs, mixed fruit tart and chocolate diamonds
16.50 half dozen

HOLIDAY COOKIES (VT, CN)

cherry almond, funfetti shortbread, ginger sandwich cookies with cinnamon cream cheese, chocolate dipped palmiers, and a selection of festive holiday cookies
20.00 dozen

MINI CHEESECAKES (VT)

bite size housemade cheesecakes with a buttery graham cracker crust
14.00 half dozen

BITE SIZE HOLIDAY CUPCAKES

festive holiday mini cupcakes
18.00 half dozen

ARTISAN BON BON ASSORTMENT (VT)

raspberry, chocolate mint, coconut, bananas foster, and Tahitian vanilla in chocolate shells
21.00 half dozen

SEASONAL CAKE POPS ASSORTMENT (VT)

coconut, lemon, chocolate, and coffee
20.00 half dozen

PUMPKIN BUNDT CAKE (VT)

with cinnamon cream cheese frosting
34.00

CHOCOLATE SATIN TORTE (GF)

flourless chocolate cake made with dark chocolate and a hint of coffee
50.00

CHEESECAKE LOLLIPOP ASSORTMENT (GF)

strawberry, chocolate, salted caramel, and coffee, dipped in a rich milk chocolate
20.00 half dozen

DEEP FRIED APPLE PIE EMPANADAS (VT)

crisp apples, cinnamon, and sugar in a pastry pocket
18.00 half dozen

PUMPKIN PIE MOUSSE SHOTS (VT)

pumpkin and spice mousse shots with a buttery graham cracker
22.00 half dozen

BUNDT CAKE (VT)

vanilla, orange cranberry, and lemon poppyseed
32.00

Eat, Drink, & Be Merry

THE DETAILS

ORDERING GUIDELINES

Holiday menu orders will be accepted from December 1 through December 19, 2025.

Pickup dates and times may be scheduled during normal business hours.

All food will be prepared in disposable serveware with reheating instructions.

Tax not included.

Cooking

IS LOVE MADE VISIBLE

EASY ORDERING

Orders may be placed:

- by phone: 540.253.2078
- email: hello@2kyles.com
- stop in and order at 2kyles

dietary notations:
V: vegan VT: vegetarian GF: gluten free CN: contains nuts

PEACE
JOY
LOVE
GOOD FOOD

Happy Holidays
from all of us at 2kyles

Eat,
Drink, &
Be Merry

4305 Fauquier Avenue, The Plains, Virginia 20198
540.253.2078