



Farm Dinner | Saturday, July 14th, 2018

Snack Bar:

Breads and Spreads, Compound Butters, Tall Guy Pimento Cheese

Elmer's Kettle Corn

Stump's Olives

Ringhand's Beer Mustard with Mini Pretzel Bites

Balsamic Grilled Veggies

Housemade Pickled Veggies

Nacho Bar:

Pig Roast

Pickled Onions, Candied Jalapenos

Farm Greens

Heirloom Tomatoes (tossed with Spiced Lime Vinaigrette)

Gray Brewing Company Queso

Strawberry Salsa

Southwest Caesar with Tortilla Croutons

Local Corn Salsa

Tortilla Chips

Carving Bar:

Arndt Farm's Herb Crusted Prime Rib

Grays Brewing Company "Honey Ale" Braised Carrots

Rustic Chimichurri

Fingerling Potato with Charred Green Beans

Balsamic Macerated Summer Fruit Salad

Pizza Bar:

Pharm Pheasant

MacFarlen Pheasant Braised with **Fermenting Cellars** Wine, Caramelized Onions, Wild Mushrooms, Fresh Thyme, Aged Parmesan, Lemon Zest, Microgreens

Yass Queen Margherita

Heirloom Tomatoes, Charred Burrata, **Oro Di Oliva** Tuscan oil, Micro Basil

My Sausage Brings All the Boys to the Chard

Sorg's Sausage, Sautéed Swiss Chard, Grilled Bell Peppers, Arrabiata Red Sauce, Mozzarella, **Stump's** Giardiniera

Fried Zucchini Blossoms with Garlic Harissa Aioli