



Bluegrass, BBQ + Beer - Friday, July 18
The Farmer's Cow, Lebanon, CT
Featuring Chefs Dave Sudol
and Scott Miller

RECEPTION

INDIAN RIVER OYSTERS

10 PEPPER RELISH

THE PICKET FENCE OF VEGETABLES

TUNISIAN BBQ DIP

SMOKEY LINKS + CHEESE

LOCALLY SMOKED SAUSAGES | CHEESE

THE SATURDAY BURGER SLIDER

BBQ BEER BATTERED ONIONS

SPICED MELON SKEWERS

SRIRACHA | MINT | SMOKED ALMOND ASH

GOURMAVIAN FARMS FRIED CHICKEN

MELVILLE BISCUITS | TASSO GRAVY

DEVEILED EGGS

SMOKED YOLKS | HOT PEPPERS

"ONE RIB"

GOT CHANGE FOR A HUNDRED?

AMUSE-BOUCHE

DAVE'S FAMOUS CANDIED BACON

PEACH + FENNEL SLAW | CORN PUDDING

FIRST COURSE

FARM MARKET SALAD

RADISH | CUCUMBER

HEIRLOOM TOMATOES | HOPPED UP RANCH DRESSING

SECOND COURSE

SMOKED COTURNIX QUAIL

YAM + PULLED PORK DRESSING | SWEET TEA GASTRIQUE

ENTRÉE COURSE

SLOW N' LOW BROAD BROOK BEEF BRISKET

SERVED FAMILY STYLE WITH:

SUMMER VEGETABLE COLE SLAW

MYRIAM'S FRESH CORN CORNBREAD

BRAISED COLLARD GREENS | BURNT ENDS

CREAMY MAC + MYSTIC CHEESE CASSEROLE

HEIRLOOM POTATO SALAD | BACON | EGGS

NC + MEMPHIS INSPIRED BBQ SAUCES

DESSERT COURSE

BLUEBERRY BUCKLE

FARMER'S COW VANILLA ICE CREAM