



Friday, August 16th
The Farmer's Cow – Graywall Farm
BBQ, Bluegrass and Beer
Menu Prepared by Chef Scott Miller

RECEPTION

LOCALLY INSPIRED VEGETABLE FOODSCAPES
 DIPS | SPREADS

CHILLED NOANK OYSTERS
 PICKLED STONE FRUIT MIGNONETTE

ROYAL RED SHRIMP SUMMER ROLLS
 TOFU | CUCUMBER | KOREAN BBQ SAUCE

SMOKED GOURMAVIAN FARMS
CHICKEN MEATBALLS
 CATO CORNERS BLACK LEDGE BLUE FONDUTA

CHICKEN FRIED BROAD BROOK STEAK
 SMOKED SAUSAGE GRAVY | CHEDDAR BISCUIT

"ONE RIB"
 GOT CHANGE FOR A HUNDRED:

LOCAL MELON SKEWERS
 MAX'S HOT SAUCE | BURNT ALMOND ASH

AMUSE-BOUCHE

Farmer's Cow 2 Hour Egg
 Creamy Grits | SMOKED BLUE FISH | PICKLED ONION

SALAD COURSE

Tomato and Watermelon
 Uni | Shiso | Pickled Okra

FISH COURSE

Tandoor Roasted Striped Bass
 Heirloom Tomato Chutney | Tamarind Braised Onions

ENTRÉE COURSE

The Whole Hog
 Head | Shoulders | Knees | SWEET TEA GASTRIQUE

TABLE SHARES

Collards | Sweet Potato Vinegar | Ham Hocks |
 Peach & Fennel Slaw | Crispy Hominy | Corn
 Casserole | Bacon | Melville Cheese

BREADS

Housemade Corn Bread
Hartford Baking Company Breads

DESSERT COURSE

Peach Cobbler
 Farmer's Cow Farm Stand Vanilla Ice Cream