



Fall Inspiration



Menu Ideas

Signature Cocktails

Southern Belle

Bourbon, apple honey syrup, lemon juice & St. Germaine

Cranberry Basil Sour

OYO Stone fruit vodka, basil & cranberry simple syrup

Passed Hors D'oeuvres

Cheddar Beignets

Fried in olive oil, tossed in sea salt & fresh herbs

Eggplant Crostini

Roasted eggplant, candied garlic & feta

Seasonal Salads

Romaine Heart

Pickled onion, mustard vinaigrette, shaved tomme and ciabatta croutons

Arugula & Apple

Fuji's with candied pecans, shaved onions and cider vinaigrette

Plated Dinners

Farm Raised Trout

With celery root puree, chestnuts salsify & herb brown butter

Fried Tea Hills Chicken

Sweet & sour braised greens & mashed sweet potatoes

Desserts

Chocolate Pot Du Crème

Candied pecans, toasted hemp seeds, Amish whip

Heirloom Apple Turnover

Lard crust, maple sugar

Seasonal Ingredients

- Carrots
- Brussels Sprouts
- Sweet Potatoes
- Celery
- Mache
- Peppers
- Potatoes
- Pumpkins
- Shallots

From Our Farm

- Baby Arugula
- Baby Asian Mix
- Beets
- Broccoli
- Eggplant
- Cauliflower
- Garlic
- Ginger
- Rutabaga
- Sweet Potatoes
- Turmeric
- Turnip
- Winter Squash
- Romaine Lettuce