

farm dinner

Chapel Hill Creamery

MONDAY, SEPTEMBER 28

enjoy these exciting dishes created with ingredients produced by Portia McKnight & Flo Hawley

appetizers

Butternut Squash Soup \$5
with "Flo"-ing Cheesy Crostini

Farmer Cheese Salad \$9
Baby Greens, Red Onion, Sliced Pear & Farmer Cheese
with Golden Raisin Vinaigrette

Chapel Hill Creamery Cheese Platter \$10
Hickory Grove, New Moon & Farmer Cheese
with Rosemary-Roasted Almonds & Fruit

pizza

Farmstead Pizza \$12
Tomato Sauce, Fresh Mozzarella, Caramelized Onion,
Basil & Eco Farm Bratwurst Sausage

Vegetarian Farmstead Pizza \$11
Tomato Sauce, Fresh Mozzarella, Caramelized Onion, Basil

entrees

Quark Cheese Ravioli \$18
Filled with Swiss Chard, Caramelized Onions & Potato
with Homemade Marinara Sauce & Parmesan Cheese

Breaded Saltimbocca "Jump in the Mouth" Pork Loin \$21
stuffed with Smoked Mozzarella, Sautéed Greens, Ham &
Sage, drizzled with Cheese Sauce, with Roasted Squash

*Weaver Street Market fresh baked bread served with meal.
All bread and pizza dough made with organic flours.*



... quark cheese ...

... fresh mozzarella ...

... hickory grove cheese ...

... new moon cheese ...

... farmer cheese ...

... celebrate the abundance of delicious local food ...