

4th Annual Upstate On-Farm Picnic OktoberFresh

Menu Entrees - 3 tickets each

The Broken TeaPot - Woodruff, SC

Chef Suni McMath

Chicken Bouillabaisse with fresh tomatoes, leeks, and onions in a savory saffron and fennel scented stew. Served over Charleston White Rice with Garlic Rouille. Accompanied by French bread sticks and local butter.

Vegetarian Option: Bouillabaisse with white beans.

Just for Kids!: Creamy, cheesy chicken casserole with homemade noodles and "invisible" good-for-you garden goodies.

Live Oak Farm / Native Meats / Buffalo Farm / Adluh Mill / Charleston Rice Plantation / The Teapot Gardeners

Soby's - Greenville, SC

Chef Shaun Garcia

Slow cooked Red Wattle Pork served with Sweet Potato, Potlikker Greens, and heirloom Apple Butter.

Local farms unavailable at printing

High Cotton - Greenville, SC

Chef Anthony Gray

Ballotine of Lamb accompanied by braised Field Peas, garden-fresh Arugula, and natural Jus.

Bethel Trails Farm / Joseph Field Farm / Izy's Heirlooms

Summa Joe's Searing Pans - Anderson, SC

Chef Joe Fredette

Fresh Fettuccine with Chevon Swedish Meatballs in a rich Mushroom sauce.

Vegetarian Option: Fresh Pear and Arugula tossed with Fettuccine and toasted Pecans.

Split Creek Farm / Polecat Farm / Adluh Mill / Mushroom Mountain

American Grocery Restaurant - Greenville, SC

Chef Joe Clarke

Tender Pork Belly & Crispy Rabbit Leg served with fresh seasonal accompaniments in the acclaimed signature style of American Grocery Restaurant.

Blue Chip Farms / Caw Caw Creek / Mush Creek Farms / Izy's Heirlooms

** OktoberFresh menu items are prepared using local, fresh, seasonal products and are subject to change.*

Desserts - 2 tickets each

Marvelous Pies - Travelers Rest, SC

Lisa Marvel, Pastry Chef

"Pie Cones" of orchard-picked apple pie filling in a crisp waffle cone. Also featured: Southern classic Chess Pie slices made from local creamery milk, butter, and farm-fresh eggs.

Purdue Farms / Happy Cow Creamery / Fanco Farm

CocoBon Chocolatier - Anderson, SC

David Saidat, Chocolatier

Peach Melba Chocolate Truffle Cups with a drizzle of red raspberry puree. Also, for the young (and young at heart), crisp apple slices with sweet, warm caramel for dipping.

CocoBon Chocolate / Hardy Berry Farm / Carolina Apple Co. / Burdette Farms

Beverages

McGee's Irish Pub - Anderson, SC

John & Dixie Benca

Tea & Water - 1 ticket each

Local Thomas Creek beers and other refreshing beverages served with Irish/Southern hospitality!

Milky Way Farm - Starr, SC

L.D. Peeler

Youngsters are invited to enjoy complimentary dairy-fresh milk while parents learn about the benefits of raw dairy products.

