

AMERICAN FLATBREAD MOBILE OVEN



AS THE GUESTS MINGLE...

Market garden crudite w/ deviled Gaylord Farm eggs, Jasper Bayley Hazen blue cheese dip & garlic aioli

EVER EVOLVING SALAD IN VERMONT MAPLE WOOD BOWLS

Organically grown sweet leaf and mesculan lettuces with seasonal Lareau Farm vegetables and toasted sunflower seeds, tossed in our own ginger-tamari vinaigrette with homemade fruit vinegar

THE FLATBREADS

There will be chef's choice special bread featuring local meats & vegetables (Sample Menu, changes with seasonal availability)

All natural pizza baked in a primitive wood fired oven
Made with 100% organically grown unbleached white flour with restored wheat germ, good Vermont water, kosher salt and fresh yeast

Medicine Wheel, our own wood fired cauldron organic tomato sauce with cheese and fresh garden herbs

Pepperoni Za, all natural pepperoni baked with cheeses and our homemade organic tomato sauce

Pesto & cherry tomato, locally grown basil spinach pesto, mozzarella, Italian grana padano, garlic oil and fresh garden herbs

Punctuated Equilibrium, calamata olives, house roasted sweet red peppers, handmade Vermont Creamery goats cheese, fresh rosemary, red onions mozzarella and garlic

SWEET TREATS

Cinnamon Apple Pie with Ben & Jerry's Fair Trade Vanilla Ice Cream
And a basket of S'Mores for the Fire Circle

