***Farm to Table Brunch - Sunday November 3, 2013***

***Appetizers:***

Small, marinated vegetables on skewers with

assorted cheeses from Orman’s Cheese Shop

Field of Creams - goat milk, Prodigal Farm, Rougemont, NC

Flamenco - sheep/cow milk, Three Graces Dairy, Marshall, NC

Calvander - raw cow milk, Chapel Hill Creamery, Chapel Hill, NC

***Main Course:***

  Hearty, cold Prestige Farms of NC chicken salad with NC greens and

Local Loaf artisanal Lindley Mills (Graham, NC) wheat rolls

***Dessert:***

 NC Apple tarts with Homeland Dairy (Julian, NC) whipped cream