

What's At The Farmers' Market This Saturday?

Fruits and Vegetables:

Peaches, blueberries, strawberries (limited quantity), green beans, yellow beans, zucchini/summer squash (assorted varieties), cauliflower, leeks, hot house tomatoes (several varieties including slicing, beefsteak, cherry), field-grown cherry tomatoes, Ichiban eggplant, green garlic, garlic, garlic scapes, Italian frying peppers, shishito peppers, kohlrabi, broccoli, broccolini, kale (assorted varieties), greenhouse-grown and field-grown cucumbers (assorted varieties), beets (assorted varieties), radishes (assorted varieties), Swiss chard, turnips (assorted varieties), carrots (assorted varieties), onion fennel, baby fennel, new and mature potatoes (assorted varieties), onions (assorted varieties), green onions, banana peppers (limited quantity), spinach, arugula, radicchio, watercress, Asian greens, red-veined sorrel (limited quantity), Mache, field-grown and greenhouse-grown lettuce and lettuce mix (assorted varieties), micro-greens, culinary herbs, fresh mushrooms, fresh edible flowers

Meats and Poultry:

Pork: assorted cuts

Beef: assorted cuts

Water Buffalo Meat: assorted cuts

Chicken: whole and assorted cuts

Goat: assorted cuts (limited quantities)

Dairy:

Handmade Italian cow's milk cheeses (ricotta, mozzarella, smoked mozzarella, burrata), quark cheese, cottage cheese, goat's milk chevre and cultured butter

Water buffalo hard and soft cheeses

Gelato made from water buffalo whole milk

Other Farm Products:

Eggs from free-range chickens and ducks, jams and jellies, local raw honey and honey products, elderberry syrup, bone broth, dried herb and spice mixes, dried elderflowers, dried hibiscus leaves, dried pepper products, dehydrated apples, hot chili oil, loofahs, compost,

Plants/Trees/Flowers:

Spring vegetable, herb and fruit transplants, herbs, native plants, pollinator, host and nectar plants, perennials, bushes and trees, aloe, ginger and turmeric plants, nettle tea, cut flowers

Prepared Foods:

Soups, quiches, salads, pimiento cheese, fresh chicken salad, salad dressings (blue cheese, ranch and balsamic vinaigrette), olive cream cheese spread, empanadas (sweet and savory fillings), vegetarian/vegan/gluten-free options (including, but not limited to soups, salads, quiches, pinwheels, stews, pasta entrees, pies, burgers, remoulade sauce, hummus), fresh tomato sauce, fresh pasta, fresh gourmet salsa, ice-pops made from natural ingredients (available for sale in the Community House)

Food Truck:

Lump backfin crab cakes on potato roll w/remoulade sauce

Cream of crab soup

Homemade slaw

Drinks and Refreshments:

Artisan brewed kombucha

Hot and iced gourmet/espresso coffees and specialty craft drinks; tea and hot chocolate

Baked goods:

Breads: classic white, honey white, vollkorn, focaccia, honey oat, whole wheat, walnut raisin, brioche, deli rye, babka, baguettes and rolls, Venezuelan arepas

Sweets: Assorted European pastries (including but not limited to French macarons, croissants, Kouign Amman, Danish pastries, stroopwafel,), alfajores, muffins, cookies, crostadas, baked donuts, single-serve cheesecakes

Farm Crafts:

Hand-carved fine wood pieces, hand-crafted wheel-thrown pottery, handmade natural soaps, salves and spa products, hand-spun yarn, wool dryer balls, hand-knitted, hand-dyed items, needle felted art, natural beeswax candles, lotions and lip balms, natural wood cooking/grilling planks