

What's At The Farmers' Market This Saturday?

Fruits and Vegetables:

Cauliflower, leeks, hot house tomatoes (several varieties including cherry), kohlrabi, broccoli raab, broccoli, broccolini, asparagus, strawberries, kale (assorted varieties), Tromboncino squash, greenhouse-grown cucumbers (assorted varieties), beets (assorted varieties), radishes (assorted varieties), Swiss chard, turnips (assorted varieties), carrots (assorted varieties), collards, baby fennel, sweet potatoes, new potatoes (assorted varieties in limited quantities), Waxhawlia onions, spring onions (including Candy and Red Candy), Swiss chard, spinach, arugula, mustard, endives (escarole, frisee, radicchio), watercress, Asian greens, red-veined sorrel (limited quantity), Mache, field-grown and greenhouse-grown lettuce and lettuce mix (assorted varieties), micro-greens, gourmet greens/salad mixes, culinary herbs, fresh mushrooms, fresh edible flowers, gourds

Meats and Poultry:

Pork: assorted cuts

Beef: assorted cuts

Water Buffalo Meat: assorted cuts

Chicken: whole and assorted cuts

Seafood:

Grouper, amberjack, trigger fish, red porgy, white grunt and black sea bass

Dairy:

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

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 hibiscus leaves, dried pepper products, dehydrated apples, hot chili oil, loofahs, compost, herb crafts

Plants/Trees/Flowers:

Assorted hostas, spring vegetable, herb and fruit transplants, ornamental herbs, native plants, pollinator, host and nectar plants, perennials, bushes and trees, aloe, cut flowers

Prepared Foods:

Soups, quiches, salads, pimiento cheese, fresh chicken salad, vinaigrette, 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 in the Community House)

Food Truck:

Austro-Hungarian foods (including, but not limited to sweet and savory strudels, Bavarian pretzels, pretzel melts, schnitzel sandwiches and bratwurst)

Drinks and Refreshments:

Hot and iced gourmet/espresso coffees; 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

Sweets: Assorted European pastries (including but not limited to croissants, Kouign Amman , Danish pastries), alfajores, muffins, scones, cookies, duffins, crostatas, pies, carmelita bars, crumb cake, baked donuts, pineapple upside-down cake, salted caramel cheesecake

Farm Crafts:

Hand carved wood cutting boards, bowls and utensils, 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