

# THE BARN AT BLACKBERRY FARM

SATURDAY, JULY 6<sup>TH</sup>, 2024

## GRILLED CAULIFLOWER AND SWEET ONIONS

Basil Vinaigrette, Pickled Oregano and Sunflower Seed Purée

## MARINATED WATERMELON

Lime, Spiced Pistachios, Foie Gras and Honey

## MARINATED POLE BEAN SALAD\*

Crispy Ham, Roasted Garlic Aioli, Aged Gouda, Tomatoes and Shallots

## SALAD OF MIXED LETTUCES

Red Wine Vinaigrette, Cherry Tomatoes, Sourdough Croutons and Singing Brook Cheese

## CARAMELIZED SUMMER SQUASH SOUP

Cornbread Croutons, Basil and Lemon Crème Fraîche

## SUMMER TOMATOES

Grilled, Caramelized and Buttered Tomatoes, Fennel Pollen and Benne Crisp

## BLACKBERRY FARM CHEESE DUMPLINGS

Grilled Garden Peppers, Smoked Pistachios and Herbs

## COUNTRY FRIED SWEETBREADS

Grilled Tomatoes, Crème Fraîche and Charred Dill

## BRAISED BEEF SHORT RIB

Potato Purée, Crispy Potato Skins, Cherry Tomatoes and Smoked Pickled Onions

## SPRINGER MOUNTAIN CHICKEN

Roasted Corn, Chanterelle Mushrooms and Preserved Okra

## ELYSIAN FIELDS FARM LAMB\*

Carrot Romesco, Green Chickpeas, Roasted Carrots and Pickled Garlic

## NORTH CAROLINA MOUNTAIN TROUT\*

Grilled Pickled Vegetables, Hearth Roasted Cauliflower and Charred Onion Aioli

## HEARTH ROASTED ATLANTIC HALIBUT

Carolina Gold Rice, Lavender, Fennel, Cipollini Onions, Littleneck Clams and Yogurt

## PECAN AND MUSHROOM FRITTERS

Preserved Eggplant and Tomato, Crème Fraîche, Garden Carrots and Fairy Tale Eggplant

*CUSTOM WINE PAIRING • \$195 PER PERSON*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

# THE BARN AT BLACKBERRY FARM

## SUMMER DESSERT MENU

SATURDAY, JULY 6<sup>TH</sup>, 2024

### BLACKBERRY LIME BUCKLE

Summer Berry Meringue and Pink Peppercorn Ice Cream

### WARM CHOCOLATE MOUSSE

Blackberry Compote and Buttermilk Ice Cream

### PEACHES AND CREAM

Crème Fraîche, Sorrel Sorbet and Crispy Rosemary Cake

### PEANUT AND CHOCOLATE SUNDAE

Peanut Toffee, Crispy Meringue and Hot Fudge

### THE BARN CHEESE PLATE

Blackberry Farm Herbed Tomme  
Benning and Three Year Aged Comté  
Served with Strawberry Jam

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## GRILLED CAULIFLOWER AND SWEET ONIONS

Basil Vinaigrette, Pickled Oregano and Sunflower Seed Purée

## MARINATED WATERMELON

Lime, Spiced Pistachios and Honey

## MARINATED POLE BEAN SALAD\*

Roasted Garlic Aioli, Aged Gouda, Tomatoes and Shallots

## SALAD OF MIXED LETTUCES

Red Wine Vinaigrette, Cherry Tomatoes, Sourdough Croutons and Singing Brook Cheese

## CARAMELIZED SUMMER SQUASH SOUP

Cornbread Croutons, Basil and Lemon Crème Fraîche

## SUMMER TOMATOES

Grilled, Caramelized and Buttered Tomatoes, Fennel Pollen and Benne Crisp

## BLACKBERRY FARM CHEESE DUMPLINGS

Grilled Garden Peppers, Smoked Pistachios and Herbs

## COUNTRY FRIED GREEN TOMATOES

Grilled Tomatoes, Crème Fraîche and Charred Dill

## GRILLED HEN OF THE WOODS MUSHROOMS

Potato Purée, Crispy Potato Skins, Cherry Tomatoes and Smoked Pickled Onions

## HONEY GLAZED CARROTS

Roasted Corn, Chanterelle Mushrooms and Preserved Okra

## ROASTED SUMMER SQUASH

Carrot Romesco, Green Chickpeas, Roasted Carrots and Pickled Garlic

## CARAMELIZED EGGPLANT\*

Grilled Pickled Vegetables, Hearth Roasted Cauliflower and Charred Onion Aioli

## HEARTH ROASTED CABBAGE

Carolina Gold Rice, Lavender, Fennel, Cipollini Onions and Yogurt

## PECAN AND MUSHROOM FRITTERS

Preserved Eggplant and Tomato, Crème Fraîche, and Garden Carrots and Fairy Tale Eggplant

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