

# Farm Aid's HOMEGROWN

DIRECT FROM THE *Concessions*®  FAMILY FARM

## FRESH FISH MARKET

### Fish & Chips

Battered fresh-caught local fish served with fries and housemade tartar sauce

### Baked Local Clam-Stuffed Potato Skin

*Surf clams processed on Cape Cod*

### Seafood Ceviche

Marinated local scallops and fish with local tomatoes, cucumbers and cilantro

### Fish Tacos

Local grilled fish in organic corn tortillas with citrus slaw, fresh salsa, avocado crema and Cotija cheese

## POTATO PATCH

### Sauced Fries

Choice of garlic, mushroom or pesto aioli; or sracha ketchup; or IPA hoppy mustard  
*Maine potatoes*

### Crispy Plank Fries with Lamb Ragu

*Lamb from farmer-owned co-op with goat cheese from Beltane Farm  
Maine potatoes*

### Loaded Baked Sweet Potato

Maple sour cream and toasted pistachios

## THE COOP

### Crispy Chicken Tenders over Plank Fries

Tossed with choice of: smoked peach barbeque sauce, green goddess ranch or garlic-parsley-Parmesan  
*Shenandoah Valley Organic Chicken,  
Maine potatoes*



## LOCAL GREENS

### Grain, Beans & Greens

Organic wild rice with bean ragu and local callaloo  
*Lundberg Family Farms organic rice*

### Two Skewers of Grilled Brussels Sprouts

with garlic olive oil over organic wild rice

### PA Style Pickled Beet Eggs

*Pete & Gerry's Organic Eggs*

### Beet Sandwich

Roasted beets, cranberry goat cheese and arugula on ciabatta with wild rice salad  
*Locally baked bread, cheese from Beltane Farm,  
Lundberg Family Farms organic rice*

### Stone Fruit Salad

Fresh local grilled peaches and plums over radicchio, with a sweet citrus yogurt dressing, fresh mint and dried cranberries  
*Peaches from Lyman Orchards*

## Concessions

### Pretzel

### Organic Popcorn

### Organic Corn Chips & Fresh Local Salsa

*Organic tomatoes*

### Loaded Nacho

Organic tortilla chips with ancho cream, roasted corn, chopped tomatoes, fresh jalapeños and shredded cheese

### Plank Fries

*Maine potatoes*

### Chicken Tenders & Fries

*Shenandoah Valley Organic chicken*

### Classic Hot Dog

### Market Dog

Classic hot dog with local roasted corn, ancho crema and Cotija crumble  
*Certified humane meat, Non-GMO corn*

### Classic Cheeseburger & Fries

*Grass fed beef, Maine potatoes*

### Hartford Bruschetta Burger & Fries

Classic cheeseburger with mozzarella cheese and fresh tomato bruschetta

## On the Lawn

### TOP LINKS

### Kentucky Bourbon

With stout braised organic onions

### Smoked Kielbasa

With local apple kraut  
*fruit from Lyman Orchards*

### Spicy Chorizo

With sweet peach relish  
*Fruit from Lyman Orchards*

### Jumbo Hot Dog

*Certified Humane meat*

### Lamb Dog

With pompadour sauce  
*Lamb from farmer co-op*

### Beet Sandwich

Roasted beets, cranberry goat cheese and arugula on ciabatta with wild rice salad  
*Locally baked bread, cheese from Beltane Farm,  
Lundberg Family Farms organic rice*

### Chilled Sweet Potato Salad

Roasted sweet potatoes with pistachios, local goat cheese and maple vinaigrette

## Plaza Vendors

### PATCHWORK FAMILY FARMS

#### Center-cut Pork Chops

#### German Style Bratwurst

#### Andouille Style Bratwurst

#### Center-cut Ham Steak Sandwich

*Pastured pork from Missouri family farm co-op*

### CORNDOG, INC

#### Hand-dipped Corndogs

*Organic beef dogs and artisanal, non-GMO cornmeal mix*

Classic, Jalepeño or Veggie  
*Organic jalapenos grown at Corndog, Inc.*

### BASNIGHT'S LONE CEDAR CAFÉ

*from Pamlico Sound, NC*

#### Fresh Fried NC Yellowfin Tuna Bites

*Caught by Captain Brynner Parks in the Gulf Stream*

#### Shrimp and Grits

*Shrimp caught by Randy Owens*

#### Fried Shrimp Boats

*Shrimp caught by Randy Owens: non-GMO stone ground corn, pastured pork*

### THE WHEY STATION

#### Monger

Cheese blend: additions: tomato or pastured pork bacon

#### Caprese

Cheese blend, fresh tomato and basil

#### Sloppy John

Cheese blend, Sloppy Joe mix  
*New Boston Beef, grass fed*

#### Channing Tater

Cheese blend, pastured pork bacon, organic potato sticks, sour cream, organic scallions

*All sandwiches have cheese blend made with Cabot and Cato Corner Farm cheeses.*

### DORO RESTAURANT GROUP—"THE LOCAL BITE"

#### Fried Organic Shishito Peppers

*Sub Edge Farm*

#### Elote Loco

*IPM, non-GMO corn from Rosedale Farms*

#### Braised Beef Brisket

Zohara hummus, pomegranate and sumac tahini

*Organic beef from Sub Edge Farm*

### KNOX/ HARTFORD GROWN SALADS

Microgreens, broccoli, kale, kohlrabi, red cabbage, cauliflower, southern giant mustard, romaine lettuce, cherry tomatoes, carrots, loose leaf lettuces, peppers.

Organic dressings: buttermilk or vinaigrette  
*Farms: Micro2life, CT Collards, Red, Gold & Green, CT Valley Farms*

### LOAFING AROUND

#### Oatmeal Raisin Cookies

*Organic oats from Maine*

### MAPLE VALLEY CREAMERY

#### Ice Cream Sandwiches

*Dairy from St. Albans Cooperative Creamery, VT, with Fair Trade chocolate*

### DEANS BEANS ORGANIC COFFEE COMPANY

#### Hot Coffee

#### Nitro Cold Brew

*Organic and directly traded coffee from Columbia, Nicaragua and Honduras*

### BEN & JERRY'S

#### Scooped Ice Cream

Vanilla, Cherry Garcia, Chocolate Chip Cookie Dough, Chocolate Fudge Brownie, Coffee, Coffee Buzz Buzz Buzz, Gimme S'more, Caramel Almond Brittle, Lemonade Stand  
*Non-GMO ingredients*

# Farm Aid's HOMEGROWN YOUTHMARKET

## Apples, Pears, Peaches, Grape Tomatoes Molasses Cookies

## Ciders and Juices

*Fruit and cider from Lyman Orchards.  
Juice from Red Jacket Orchards*

SEASONINGS, salt and pepper from Frontier Co-op. BREAD FLOUR from Kansas organic wheat.

VEGETABLES from Hepworth Farms, Lancaster Farm Fresh Coop, Ekerton Hill Farm, Phillips Mushrooms, Hawthorne Valley Farm, Antonelli Farms

BEVERAGE SPONSORS Bonterra Organic Vineyards, New Belgium Brewery and Spindrift

HOMEGROWN CONCESSIONS® BY FARM AID. Sonya Dagovitz, Culinary Director and Glenda Yoder. Thank you, Legends Hospitality and Live Nation!