

The image below shows the menu that was displayed with the food served at the Summit, and illustrates the challenges in sourcing food locally in our community- because it isn't an industrial system; there is no guarantee that the products desired will be available in the requested quantities. Feeding 250 people is no small feat!

In order to have program booklets for the Summit, we had to send the contents to the printer the week before the event, and in the week that they were printed, the menu changed. In order to highlight these changes, we printed a poster size version of the menu page, and made very obvious edits with Sharpie and post-it notes.

LUNCH MENU

Today's menu was carefully selected in an effort to serve "good food," striking a balance between personal health, environmental impact, economic limitations, and cultural accessibility. Though some concessions had to be made due to the size of the audience and the availability of produce in the middle of January, the lunch provided features local, seasonal, organic, and readily compostable fare, with options to satisfy everyone from vegan to meat lover. **We hope you enjoy!**

Many thanks to Madison Social for creating and preparing these delicious options!

- BBQ Pork Wrap**
 Pulled pork from ~~Moore Pigs~~ is tossed with house made Orchard Pond Organics honey BBQ sauce and topped with lemon coleslaw featuring lemons from Sanguon's Organics, Napa cabbage from Blue Ridge Farm, and carrots from Full Earth Farm, all wrapped in an organic wheat wrap.
- Seminole Squash Wrap**
 In this organic wheat wrap, you will find Seminole Squash from Sanguon's Organics roasted in salt and Lucky Goat coffee, lettuce greens from Turkey Hill Farms, ~~goat cheese crumbles~~ from Sweet Grass Dairy, dried cranberries, and KBH Farms pecans ~~landed~~ in Orchard Pond Organics with ~~flower honey~~.
~~*Vegan option will have plain pecans and no goat cheese.~~
- VEGETARIAN ROASTED SWEET POTATO WRAP**
 On the side, ~~from~~ sweet potatoes in the form of house made spiral sweet potato chips.
- ~~Fresh Baked Cookies~~ **VEGAN DESSERT TRAYS**
~~A selection of freshly baked vegan cookies are available for dessert.~~
 from NEW LEAF MARKET

Annotations:

- due to local availability, the menu has these changes:
- Bradley's Country Store
- VEGETARIAN
- AND ARTZEL ORGANIC VEGGIES
- ROASTED SWEET POTATOES from Sanguon's Organics & Turkey Hill & ARTZEL, GOAT CHEESE CRUMBLIES, dried cranberries, and KBH Farms pecans from Orchard Pond Organics with flower honey.
- Lettuce greens from Turkey Hill & ARTZEL, GOAT CHEESE CRUMBLIES, dried cranberries & Orchard Pond Honey roasted pecans from KBH Farms.
- VEGETARIAN & PORK
- VEGAN