



Spring (Street Food) Menu, 2017.

Mondays: Grains Day

Main: Vegetable Pad Thai with assorted spring veggies

Dessert: Cornmeal cake

Tuesdays: Bread Day

Salad: Green salad

Main: Flatbread with roasted beet hummus, olives & cheese

Dessert: Fresh fruit

Wednesdays: Roots Day

Salad: Cucumber, mint and cumin salad

Main: Aloo Tikki ; North Indian/Pakistani potato fritters served with tamarind or mango chutney

Dessert: Gajar Halwa; Pakistani style grated carrot pudding

Thursdays: Golden Grains Day

Main: Smørrebrød (Danish open-faced sandwiches); with creamy curried egg salad and pickled red onions on homemade Rugbrød (Danish wild-yeasted rye bread made with cracked rye, flax and sunflower seeds)

Dessert: Berries

Fridays: Legumes Day

Main: Ful Mudammas (Egyptian fava bean dish made with tahini, lemon, and cumin, placed into a pita bread with pickled vegetables)

Dessert: Basbousa (Egyptian semolina and yogurt cake with rose water)

Cheese: Stinky cheese (We'll explore cheeses of the Levant and N. Africa)

*Many of this season's veggies are supplied by "Happy Hollow Farm" a community-supported organic family farm, when they don't come from our garden.