



Spring Menu, 2016.

Mondays: Rice Day

Starter: Sugar snap peas, radishes and carrots with a creamy herb dip

Main: Farro with sweet potatoes

Dessert: Whole wheat carrot cake muffins

Tuesdays: Bread Day

Starter: Kale, white bean and sweet potato soup

Main: Bread and butter

Dessert: Seasonal fruit

For the following Wednesdays, a piece of wild-yeasted (now going on 3 years old) bread will be served with the meal.

Wednesdays: Roots Day

Starter: Green salad

Main Course: Cuban shredded sweet potatoes, cumin, & scallions with salsa and sour cream; a slice of buttered bread

Dessert: Seasonal fruit

Thursdays: Grain Day

Starter: Green salad

Main: Spring Barleyotto with peas and pea shoots, sprinkled with Manchego ("Grod" in Danish)

Dessert: Seasonal fruit

Fridays: Legume Day

Main: Oaxacan chipotle black beans and pozole with hand-made corn tortillas, served with avocado and cilantro

Dessert: Basbousa (Medieval middle-eastern semolina cake drenched in honey-rosewater syrup)

Cheese: Sheep or goat milk (stinky) cheese

*Veggies sourced from Happy Hollow Farms.