

# Grey Barn Menu

All Items would be pre-packaged in to-go containers with appropriate labeling listing ingredients and allergen warning(s). Where appropriate we will have safe handling instructions as well as best by or expiration dates.

1. Ready to Eat Hot Food - prepared to order for immediate takeout
  - a. Prepared meals with roasted meats as central element
  - b. Cooked vegetable sides (e.g roasted carrots, etc.)
2. Ready to Eat Cold (Refrigerated) Foods
  - a. Prepared Salads (lettuces, potato salad, slaw)
  - b. Dips (e.g. Tzatziki, Hummus, etc.)
  - c. Desserts (e.g. Rice Pudding, indiv. cheesecake, etc.)
  - d. Soups/Stocks
3. Coffee/Beverages
  - a. Hot Coffee
  - b. Iced Coffee/Cold Brew
  - c. Prepared coffee beverages (latte, mocha, etc.)
  - d. Other prepared beverages (e.g. iced tea)

We would like to get going with some of these items right away (like 1, 2a and 2c). We recognize some of these items require more detailed flow charts and handling plans which we would like to discuss when you come to visit us tomorrow.

Additionally, with BOH approval, I'd like to hire Tyler Potter or other local chefs to do another takeout meal. Attached is a proposed menu for your review (note as per our discussion at the BOH meeting on 7/5 we are not applying for a TFE permit rather thinking this meal would be prepared under a revision to our existing Food Establishment Plan.

Some notes on Kitchen use:

- The above mentioned prepared foods would all be done in the "smaller" section of the kitchen. That part of the kitchen is not in use for Bakery production on Mondays and Tuesdays and Bakery production is finished by 2pm on other days. We would only do the prepared food prep during those times when we are not baking
- Our targeted output is no more than 75 meal equivalents in any one week. We recognize the limited capacity of the space and are really looking both at proof of concept and to see which items or types of items will be most popular with our customers. If demand is there we would likely look to come back to BOH with revised plans but for the time being we are solely focused on the activities mentioned above.
- We will dedicate a shelf of the walk-in cooler and/or low boy for refrigerated items associated with these activities.
- As suggested we are attempting to contact authorities to get a hood inspection.

## Proposed Menu:

BBQ spice rubbed roasted whole pork loin

Served with Carolina red sauce

- Dry rub: garlic powder, onion powder, black pepper, smoked paprika, mustard powder, coriander seed, fennel seed, cayenne pepper
- Carolina red sauce: apple cider vinegar, molasses, ketchup, yellow mustard, chili powder, crushed red Chile flake, dried thyme, garlic powder

Pint of quick pickles

Pickled cucumber, onion and carrot

- Pickling Liquid: apple cider vinegar, sugar, water, turmeric, cinnamon, clove, bay leaf, thyme, black pepper, coriander seed

Milkweed lettuces w/ onion, cherry tomato, grey barn cheddar, farm herb vinaigrette

- Vinaigrette: chives, tarragon, lemon, shallot, garlic, apple cider vinegar, sugar, mustard seed, olive oil

Grilled squashes:

Summer squash, zucchini charred on the grill, tossed with farm herbs and finished with sea salt and fried garlic

Grey Barn cornbread or biscuits