



Good Meat Matters!

Meal prepared by Chef Brandon Teachout of

KEANE'S
— WOOD-FIRED —
CATERING

Small Bites

Deviled Baffoni Farm Egg, Pickled Pepper, Chive
Molasses Beef Hand Pie, Crema

First

Pickled Root Veg, Chevre, Walnut Salsa, Crispy Sunchoke

Blackbird Farm Mains

Beef: Smoked, Sliced, Glazed and Charred Brisket with Ancho BBQ

Pork: Jerk Smoked, Glazed and Grilled Shoulder

Sides

Dutch Oven Bread, Whipped Beef Fat, Butter, Aromatics
Herbed Gratin, Torched Green Onion Mornay
Barbecued Eggplant, Embered Cabbage Sugo

Dessert

Apple Crumb Cake, Buttermilk

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