



Summer Whole Pig Wedding

COCKTAIL HOUR

- ~ Chicken pate with blueberries and rye whiskey
- ~Maryland crab and shrimp pate with roasted tomato and brandy
- ~Smoked bluefish tea sandwich with pickled onions
- ~Easter Egg radish butter tea sandwich with lemon curd
- ~ Assorted cured meats and pickled stuff (will know closer to date what we have exactly)
- ~ pickled oyster, corn and tomato salad crostini

BIG STUFF

- ~Whole Roasted Whistlepig Hollow Double Cross pig served 2 ways ;
- ~Grilled pork loin medallions and pulled pork served with sour cherry black peppercorn barbejus
- ~Smoked and slow Roasted Rumbleway Farms chicken with mild Country Captain sauce (a light "barbecue sauce" with curry and currants) based on the Country Captain dishes of the region
- ~Warm fingerling potato and arugula salad with rosemary, chevre and honey vinaigrette
- ~Roasted asparagus with sea salt, lemon and olive oil
- ~ Tomato & Corn Slaw