



Locavore's Delight Tasting Menu

June 20 – August 21

3 courses for \$29

A P P E T I Z E R

Hickory Smoked Farm-Raised Sturgeon
with vine-ripened tomatoes, pickled vegetables
and basil pesto

P L A T E

Parmesan-Crusted Pork Cutlet
with creamy grits topped with truffle butter
and summer squash

D E S S E R T

Peaches & Cream
housemade vanilla custard with wedges of ripe
peaches and cinnamon-scented sorghum syrup

*2012 Finalist for Best Dish in North Carolina
Restaurant Competition*

*See other side to see what farms and where in NC the
ingredients for featured menu items originated.*

F A R M S F I N D S

Our Locavore's Delight Menu includes fresh ingredients from our North Carolina farm friends. Please visit *Lucky32.com* to read more about each farm and their provenance. Enjoy!

Hickory Smoked Farm-Raised Sturgeon with vine-ripened tomatoes, pickled vegetables and basil pesto

STURGEON is farm-raised by LaPaz in Lenoir, and smoked in-house

TOMATOES are from Debra Lee Farms

PICKLED VEGETABLES are garlic scapes from Plum Granny Farm in Capella, pickled by us

BASIL in pesto from Farmers Market, varieties and farms will vary

Parmesan-Crusted Pork Cutlet, served with creamy grits topped with truffle butter and summer squash

PORK cutlet is from MAE Farm, pork loin from Louisburg

Stone-Ground GRITS are from Old Mill of Guilford; the love you taste is from L32SK

TRUFFLE BUTTER is from Truffles NC in King, made by Jane herself

Summer **SQUASH** from Mike Jones at MAE Farm

Peaches & Cream: Housemade vanilla custard with wedges of ripe peaches and cinnamon-scented sorghum syrup

PEACHES are from Pee Dee Orchards in Lilesville

Vanilla Custard is made with **MILK** from Homeland Creamery in Julian, home of happy cows

EGGS from Farside Farms in Alexander, hold it all together

Visit *Lucky32SouthernKitchen.com* to read our Farm-to-Fork Blog and the Locavore's Delight Summer Series.