

Order by April 16th

Pick Up: April 19th 1:30-3:30pm

Order: eatmarketplace.com



Celebrate Spring with our Farm to Easter Menu, Crafted with Local Ingredients!

Featuring Sage Mountain & Beelers Farms!

## The Complete Package

\$280

This all in one package serves 8-10!

- Beelers Ranch Heritage, Hickory Smoked Spiral Ham (humanly raised, durac pork) gf
- Lemon, Butter & Parmesan Asparagus gf
- Decadently Crafted Gruyere Potato Gratin. gf
- Artisan Rolls (GF available, no upcharge)
- Lemon Olive Oil Cake

Ala Carte Mains & Sides

## Heritage Durac Spiral Ham

\$90

Organic Hickory Smoked Spiraled 6-8LB Ham. Placed over Mire Poix with Rosemary Garnish. Ready for an easy re-heat in your home oven! gf

## Side Dishes small serves 2-3. large 5-6

- Decadently Crafted Potato Gratin in a creamy gruyere mornay sauce (local potatoes, from Sage. Mtn. Farms!) gf
- Lemon, Butter & Parmesan Asparagus gf Sm. 22 | Lg. \$39
- Artisan Rolls Rosemary, Ciabatta, Whole half dozen \$12 grain, Asiago cheese, French
- House Made Gluten Free Rolls

half dozen \$16



- Lemon Olive Oil Cake, decorated with flowers, meringue & edible fruits (see picture on website) \$45
- Famous Easter 6" Two layer Carrot Cake \$65
- Easter Egg Inspired Vibrant Colored & Decorated 1/2 dozen donuts \$39 \*all desserts are gf

## Provisions & Chocolates

- Coffee- Peru Rutas del Inca \$23
- Organic House De-Caff- notes of cinnamon, brownies, and peanut brittle \$22
- Dick Taylor Artisan Chocolate Bunnies \$18
- Goat Milk Chocolate Truffles (pricing on line)
- Lost Ranch Winery- '24' Viognier Direct Press \$36
- '24'Prickly Pear Coferment \$36 | 2020 Syrah \$45

