



COVINGTON FARMERS' MARKET WEDNESDAY MENU

May 17, 2017

10 am to 2 pm • Covington Trailhead

**Come for lunch, enjoy the music, and take something home for supper!
See you there!**

Father & Son Fresh Vegetables

Farm fresh eggs (from free-range hens)
Fresh vegetables –collards, yellow squash, red potatoes, cabbage, broccoli, kale, turnips, beets, snow peas

Mai's Eggrolls

Sweet Jasmine Tea • Chicken porridge • Shredded Cabbage Salad • Noodle salad with lemongrass chicken • Pho (that wonderful take home noodle soup) • Fresh Summer Rolls • Traditional Egg rolls
Shrimp & Cream Cheese rolls
Pan-seared salmon salad with papaya
Party trays available • maieggrolls@yahoo.com

The Peanut Factory (Frankie's)

Plate Lunch: Barbecued pork sandwiches OR
BBQ plate with cole slaw and string beans
Peanut Butter Cookies • Chocolate Chip Cookies •
Cheese Straws • Roasted or Boiled peanuts • Lemonade

Cajun Culinary Creations of the Ancient Order of Southern Gourmets

Chicken & Andouille Etouffee over Jasmine Rice, fresh Corn Maque Choux
Honey Drizzled Baby Carrots

Siria's Hot Tamales

Pork tamales (single or plate lunch)
Pico de gallo • Salsa dip • Pineapple turnover

DOUBLE K FARM

Farm fresh eggs
from hens fed with non-GMO feed
Organic Poultry Fertilizer Ready to use in 25 lb. bags

St. August Brew Co.

Organic nitro-brew iced coffee
Kombucha

Tea Cakes

by Lillie's Daughter

Lagniappe by Leannie

Hot pepper jelly • Sweet pepper jelly
Sweet pickles • Hot sweet pickles
Pole beans • Pickled okra • Bloody Mary green beans

Sweet

*Yacamein (an Asian/Cajun soup with noodles,
hard boiled eggs, and beef)*
Sea Salt Caramel • Pecan Turtle
Blueberry Cheesecake • Strawberry Cheesecake
Orange Dreamsicle • Peanut Butter • Chocolate mint

Taylor Family Farm

local wild flower honey • blueberry spread • blueberry wood (for smoking meats)

