Featuring cuisine by Chef Herb Elijah
of the River Room Restaurant
at The Shawnee Inn and Golf Resort.

SALAD COURSE

WATERMELON SALAD

Farm Fresh Watermelon, Cucumbers, Feta Cheese,
and Mint topped with Lime Vinaigrette

Paired with ShawneeCraft Cran-Lime Seltzer

APPETIZER COURSE

CHEESE BOARD CHARCUTERIE

Smoked Salmon, Assorted Local Cheeses,
and Roasted Vegetables with Garlic Crostini's

Paired with ShawneeCraft Clubhouse Kölsch

MAIN COURSE

GRILLED LOCAL RIBEYE

Served with Chili Butter topped with Sautéed Mushrooms,
Grilled Asparagus, and Garlic Parmesan Mashed Potatoes

Paired with ShawneeCraft Apiarius

or

PASTA WITH WILD MUSHROOMS

Served with Wild Local Mushrooms, Broccoli,
and Fresh Parmesan Cheese

Paired with ShawneeCraft Session IPA

DESSERT COURSE

FRESH BAKED WARM PEACH COBBLER

Paired with ShawneeCraft Bière Blanche

ShawneeCraft
BREWING COMPANY

SHAWNEECRAFT® BREWING COMPANY

Latin for "True to nature, True to the craft™", everything we do holds fast to this credo. Our brewmasters create satisfying blends of craft creations that inspire and push us to continue to innovate with a variety of ingredients and flavors. Visit the ShawneeCraft® Brewery to learn more about our brew process, sample some good hops and so much more.

shawneecraft.com

KLEIN FARMS

Klein Farms has been in business since 1935. The farm is run by Layne and Beth Klein who are third generation farmers on the current property.

kleinfarms.com

JOSIE PORTER FARM

The Josie Porter Farm is going into their sixteenth season of operation. The farm offers healthy, whole foods from local and regional sources, a local food hub that offers honey, maple syrup, meat, cheese, eggs, salmon, and more all year long.

josieporterfarm.com

HUHN FARMS

Huhn Farms has over 150 acres. The farm has been owned and operated by the Huhn family since 1952. We are located in Stroudsburg, PA. Today, the Huhn family harvests corn, hay and oats and offers pork, beef and eggs.

huhnfarms.godaddysites.com

PRIMORDIA MUSHROOM FARM

Primordia mushroom farm is a family owned and built farm and business nestled in the Blue Ridge Mountains of eastern Pennsylvania. We grow a diversity of quality mushrooms indoors year round, and forage and source a constant evolving breadth of wild and eclectic edibles.

primordiafarm.com

PATRICK MAKES PASTA

Using locally sourced and farm fresh ingredients to make all things pasta.

instagram.com/patrickmakespasta

FRESH From the Farm