



Spring 2016 Product Availability

Jams, Jellies and preserves - \$8 for 8 fl. oz.

all our jams and preserves are pectin free (except for a few jellies) and made using the best local and/or organic ingredients we can find. we make our jams in small batches of 8-10 jars and on each label list specifically what grower/producer/farm supplied the main raw ingredients for that batch. for non-local ingredients (like citrus and sugar) we choose organic. this is our current list and we update it every 4-6 weeks. because almost everything we make is seasonal items may have a limited availability.

- local tomato jam** - local tomatoes, organic sugar, organic lemon juice and a touch of sea salt.
- local strawberry jam** - local organic/pesticide free strawberries, organic sugar, organic lemon juice, organic vanilla beans
- strawberry thyme jam** - organic or pesticide free strawberries, organic sugar, organic lemon juice, organic thyme
- meyer lemon marmalade** - organic meyer lemons, organic sugar
- orange marmalade** - organic oranges, organic sugar, organic lemons
- orange chili marmalade** - organic oranges, organic sugar, organic lemons, fiddlehead farm dried peppers
- english marmalade w/topo gin** - organic oranges, organic grapefruit, organic sugar, organic lemons, organic topo gin
- salted caramel apple butter** - limbertwig apples from coston orchard in hendersonville, nc, brown sugar, organic lemon juice, organic vanilla beans, sea salt
- blood orange marmalade** - organic blood oranges, organic sugar, organic lemons
- tomato marmalade** - local tomatoes, organic sugar, organic oranges, organic lemon juice, organic cinnamon, saffron
- minneola marmalade** - organic minneola oranges, organic sugar, organic lemons, n'olasses spirits from fair game beverage company
- strawberry basil jam** - organic or pesticide free strawberries, organic sugar, organic lemon juice, organic basil
- strawberry & anise hyssop jam** - local organic or pesticide free strawberries, organic sugar, organic lemon juice, fiddlehead farm anise hyssop
- roasted tomato and basil jam** - local tomatoes, organic sugar, organic lemon juice, organic balsamic vinegar, local garlic, organic basil, fiddlehead farm dried peppers
- spicy tomato jam** - local tomatoes, organic sugar, organic lemon juice, fiddlehead farm dried peppers
- mango marmalade** - organic oranges, organic sugar, organic lemons, organic mangoes
- grapefruit marmalade** - organic grapefruit, organic sugar, organic lemons
- strawberry rhubarb** - local organic or pesticide free strawberries, organic sugar, rhubarb from lyon farm in creedmore nc, organic lemon juice

finishing salts - \$4 for 4 oz. / mushroom salts - \$6 for 4 oz.

course sea salt infused with various flavors

- chili salt** - coarse sea salt, fiddlehead farm chili peppers
- various mushroom salts** - choose from either morel, black trumpet, local shitake or porcini
- citrus salt** - coarse sea salt, organic oranges, organic lemons
- blood orange & chili salt** - coarse sea salt, organic oranges, fiddlehead farm dried hot peppers
- local ramp salt** - coarse sea salt, wild foraged ramps from woodfruit in durham nc
- green garlic salt** - coarse sea salt, local garlic, fiddlehead farm garlic chives and parsley

hot sauces - \$7 for 5 fl. oz.

all our hot sauces are made with our own sustainably grown peppers.

- red hot rooster sauce** - habanero peppers, organic white vinegar, organic apple cider vinegar, organic orange juice, sea salt, local garlic
- jalapeno fire sauce** - jalapenos, organic white vinegar, sea salt
- extremely hot fire sauce** - ghost and trinidad scorpion peppers, organic white vinegar, sea salt
- green extreme fire sauce** - green ghost and trinidad scorpion peppers, organic white vinegar, sea salt