



QUERCUS garden

At Quercus Farm we use sustainable and biodynamic agriculture methods to raise our produce naturally and organically. We strive to use what the local environment has to offer to grow, harvest, and eat according to the seasons. Check out our current selection of Naturally Grown produce fresh from our farm to your table.

Reach out to Trece@quercusfarm.com to start your order.

GARDEN MENU

Vegetables:

Centercut Squash \$2.00/lb

Cucumbers \$4.80/lb

Rosso Sicilian Tomato \$4.80/lb

San Marzano Tomato \$4.80/lb

Rossa Di Milano Onion \$ 1.20/lb

Okinawa Pink Okra \$4.99/lb

Herbs:

Sage, Basil of Naxos,

Genovese Basil \$.65/oz or \$10.00/lb

Greek Oregano, Holly Basil

\$.75/oz or \$12.00/lb

Pasture Raised Chicken Eggs

\$5.00/ half dozen

Specialty Greens:

New Zealand Spinach,

Longevity Spinach

\$.50/oz or \$8.00/lb

Mild Peppers:

Poblano, Bailey Pequin, Aji dulce,

Grenada Seasoning \$8.00/lb

Hot Peppers:

Habanada, Hungarian Hot Wax,

Anaheim Chili, Cayenne,

Poblano, Habanero, Ring O Fire,

Jalapeno, Calabrese \$8.00/lb

Specialty Peppers:

Padron, Shitshitso \$8.00/lb

COMING SOON

Potatoes: Keuka Gold, Adirondack Red, Yukon Gold \$1.80/lb

Abundance \$3.00/lb

