

Little Savannah Restaurant and Bar



Community Farm Table

Thanks to everyone for supporting our CFT this past summer and fall! We hope you all enjoyed yourselves, and to those of you who didn't get a chance to join us, don't worry! We will resume our Summer Community Farm series in June, 2010. For questions, please call 205.591.1119.

View Sample Menus on the next page.

What: A family-style supper with neighbors, friends and even strangers that will soon become friends!

Where: Little Savannah Restaurant & Bar
3811 Clairmont Ave South
Birmingham, AL 35222

When: Every Tuesday @ 7 pm
June through October

Why: Because we want to bring people in Alabama closer to both their food and community

How: View the pre-set menu each week at
www.littlesavannah.com

- \$35 per person for four courses of family-style food (plus tax and 18% gratuity). Drinks not included.
- Reservations required by either phone (205.591.1119) or e-mail (littlesavannah@gmail.com) as we plan according to numbers. We recommend making your reservation at least a week in advance to secure your spot.

Community Farm Table

Menus are subject to change based upon quality and availability.

Menus will be finalized by 4pm the day of the dinner.

August 25

1. Pink Eyed Pea & Bacon Soup, Crème Fraîche
2. Fried Okra, Tabasco Aioli
3. Crab Cakes, Corn Macque Choux, Pea Tendrils
4. Blueberry Cobbler

September 1: Swamp & Surf

1. Arugula Salad, Pears, Goat Cheese, Lemon Vinaigrette
2. Shucked Oysters, Roasted Red Pepper Mignonette
3. Fried Frog's Legs, Roasted Beets, Beet Greens, Tomato Cocktail
4. Sweet Potato Pie

September 8

1. Sweet Corn & Roasted Poblano Soup, Cilantro Crème Fraîche
2. Fried Chicken Livers, Tabasco Mayonnaise
3. Southern Comfort Barbequed Quail, Sweet & Sour Coleslaw
4. Banana Pudding

September 15

1. Roasted Butternut Squash Soup
2. Baby Lettuces, Beets, Goat Cheese, Citrus Vinaigrette
3. Smoked Ham, Braised Greens, Pear & Onion Gravy
4. Apple Beignet, Caramel Sauce

September 22

1. Sweet Potato Soup, Spiced Pecans, Sorghum
2. Fried Pig's Ears, Sauce Rouille
3. Meat Loaf, Smoked Mashed Potatoes, Leek Gravy
4. Parsnip Fritters

September 29

1. Creamy Borchet, Lemon Crème Fraîche
2. Southern Panzanella Salad: Cornbread, Roasted Peppers, Arugula, Buttermilk-Lime Dressing
3. Braised Duck Legs, Blue Corn Grits, Braised Kale, Riesling Jus
4. Satsuma Ambrosia