



Presented by  
Rancocas Creek Farm, Pinelands Alliance  
& Jeffrey A. Miller Hospitality Group

**AUGUST 1, 2026**

## **WELCOME BEVERAGES**

**Meadow Water**

**Fresh Cold Pressed "Lemonaides" in Watermelon,  
Peach & Strawberry | Siblings Lemonaide**

## **SPECIALTY COCKTAIL**

**The Bee's Knees**

blue rascal gin, mill creek apiary honey, lemon

## **WINE & BEER BAR**

Craft Beer Selection from **Double Nickle**

Exclusive Selection of Wine from **William Heritage Winery**

## **STATIONARY HORS D'OEUVRES**

**Chilled Oysters on the Half Shell**

green apple gelée, crème fraîche, chives, caviar

**Hot Clams Oreganata**

herby breadcrumbs, roasted red peppers

**Jersey Summer Harvest Table**

local cheeses, charcuterie, country paté, grilled vegetables,  
pickles, sourdough breads, big crackers

## **BUTLERED HORS D'OEUVRES**

**Duck & Beet** <sup>gf</sup>

roasted duck breast, braised yellow beet, ginger vinaigrette

**Sweet Corn Fritters** <sup>vg</sup>

basil crema

**Compressed Watermelon** <sup>vg</sup>

gorgeous goat chevre, cucumber, sorrel

**Blistered Shishito** <sup>vg</sup>

ginger turmeric aioli

**Tomato Confit on Eggplant Crisps** <sup>vn</sup>

fried eggplant, spiced tomato confit, cauliflower, tarragon

**Greek Stuffed Mushrooms** <sup>vg</sup>

cremini, roasted eggplant, feta, herbs

**Beet Tartare Crostini** <sup>vn</sup>

whipped peas, mint



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## PLATED APPETIZER

### Artisan Breads by Bobolink

lavender butter

### Chilled Melon Soup <sup>vg gf</sup>

pickled cucumber, goat milk yogurt,  
ginger oil, smoked paprika, sea salt

## FAMILY STYLE ENTREES & SIDES

### Clover Valley Beef Short Ribs <sup>gf</sup>

preserved lemon sauce

### Turmeric Roasted Chicken <sup>gf</sup>

brown butter carrot puree

### Lion's Mane "Crab" Cake <sup>vg</sup>

bell pepper compote, smoked paprika aioli

### Castle Valley Grits & Corn Pudding <sup>vg gf</sup>

lancaster smoked cheddar

### Heirloom Tomatoes <sup>vn gf</sup>

grilled corn, farro, shallots two ways, basil,  
smoked tomato vinaigrette

## PLATED DESSERT

### Blueberry Chevre Tartlet <sup>vg</sup>

rosemary anglaise

### Coffee

Area Roaster Coffee

# PARTICIPATING FARMS

**Bobolink Dairy & Bakehouse** - Milford, NJ

**BREADS & CHEESES**

[www.cowsoutside.com](http://www.cowsoutside.com)

**Clover Valley Farm** - Southampton, NJ

**BEEF SHORT RIBS**

[www.clovervalleyfarm.com](http://www.clovervalleyfarm.com)

**Castle Valley Mill** - Doylestown, PA

**GRAINS & FLOURS**

[www.castlevalleymill.com](http://www.castlevalleymill.com)

**D'Ottavio Farms** - Vineland, NJ

**BLUEBERRIES**

[www.mdottavioproduce.com](http://www.mdottavioproduce.com)

**Gorgeous Goat Creamery** - Stockton, NJ

**CHEESES**

[www.gorgeousgoat.com](http://www.gorgeousgoat.com)

**Griggstown Farm** - Princeton, NJ

**DUCK**

[www.griggstownfarm.com](http://www.griggstownfarm.com)

**King Caviar Farms** - Woolwich Township, NJ

**CAVIAR**

[www.kingcaviarfarms.com](http://www.kingcaviarfarms.com)

**Parson's Seafood** - Tuckerton, NJ

**OYSTERS & CLAMS**

[www.parsonseafood.com](http://www.parsonseafood.com)

**Ramblin' Sol Farm** - Cream Ridge, NJ

**GINGER & TURMERIC**

[www.ramblinsolfarm.com](http://www.ramblinsolfarm.com)

**Smith Poultry** - Williamstown, NJ

**CHICKEN**

[www.smithpoultry.org](http://www.smithpoultry.org)

**Sunset View Farm** - Lancaster County, PA

**SMOKED CHEDDAR**

[www.sunsetviewstore.com](http://www.sunsetviewstore.com)

**The Farm at Doe Run** - Chester County, PA

**GOAT CHEESE**

[www.thefarmatdoerun.com](http://www.thefarmatdoerun.com)

**The Mushroom Sage** - Hammonton, NJ

**LIONS MANE MUSHROOMS**

Instagram @themushroomsage

**CORN, EGGPLANT, BELL PEPPERS, BEETS,  
BLUEBERRIES, CUCUMBERS, ONIONS, SCALLIONS,  
TOMATOES, FRESH HERBS, CARROTS, CELERY,  
ZUCCHINI, YELLOW SQUASH, MELONS, SHALLOTS,  
APPLES, CAULIFLOWER, PEAS**

**Rancocas Creek Farm** - Southampton, NJ

[www.rancocascreekfarm.org](http://www.rancocascreekfarm.org)

**A.T. Buzby Farm** - Pilesgrove, NJ & Woodstown, NJ

[www.buzbyfarm.com](http://www.buzbyfarm.com)

**Odds & Ends from NJ's Bountiful Roadside Farm Stands**

## A MESSAGE FROM YOUR HOSTS

Welcome and thank you for joining us for our 4th Garden State Plate! We believe you are in for a real treat as we sit down together to break bread family-style and enjoy a delicious, healthy meal prepared from New Jersey's own, locally grown and produced ingredients. From appetizers and entrées to dessert and beverages, you are reaping the rewards of the hard work of all the local farmers and food producers who contributed to this unique dinner. We hope you have a chance to visit them and help spread the word about the value and creative possibilities of enjoying locally grown ingredients from regenerative farms.

This year's Garden State Plate dinner will benefit Rancocas Creek Farm and will promote regenerative, chemical-free farming in and around the Pinelands region. Please consider donating to support the farm by check or credit card at our registration table or by scanning the QR code below.



**Thank you again and bon appétit!**

**Jaclyn Rhoads**  
Pinelands Alliance

**Jeff Tober**  
Rancocas Creek Farm

**Jeffrey A. Miller**  
JAM Hospitality Group



**Pinelands  
Alliance**



**JEFFREY A. MILLER**  
HOSPITALITY GROUP

The **Pinelands Alliance** is a nonprofit organization that founded Rancocas Creek Farm in 2020 as a regenerative, chemical-free operation devoted to caring for nature and feeding our community with healthy, sustainably grown food. We work hard to be good stewards of our soil, our water and biodiversity.

[www.pinelandsalliance.org](http://www.pinelandsalliance.org)  
[www.rancocascreekfarm.org](http://www.rancocascreekfarm.org)

**Jeffery A. Miller Hospitality Group** is the exclusive caterer for private events held at the Pinelands Alliance. Catered events at the Alliance generate revenue to protect New Jersey's Pinelands and support sustainable farming efforts. They endeavor to promote sustainability through their operation.

[www.jamcater.com](http://www.jamcater.com)



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## BEVERAGE MENU

### WINES

#### Featuring a Selection of Fine Wines from William Heritage Winery

William Heritage Winery is a family-owned and operated estate vineyard and winery located in Mullica Hill, New Jersey. Named New Jersey's "Winery of the Year" in 2011 and 2014 by the Garden State Wine Growers Association, Heritage has begun cementing itself as a benchmark producer in New Jersey's largest wine-growing region.

#### **2024 Gravel Block Chardonnay**

notes of lemon meringue pie, peach, vanilla custard, honeysuckle, Walker's shortbread, and mango

#### **2025 Sauvignon Blanc**

aromas of lemongrass, flint, and passion fruit with the palate showcasing textures and flavors of juicy peach and lemon curd with grapefruit pith accentuating the long finish

#### **2025 Cabernet Franc Rose**

fresh and crisp on the palate with bright acidity and fruit driven flavors with aromas of fresh strawberry, raspberry, nectarine, tangerine, and floral hints of rose water and mimosa blossom

#### **2022 Chambourcin Pond Vineyard**

elegant and expressive with aromatics of fresh violets that lead into a vibrant palate of ripe raspberry and blackberry fruit with a silky texture and a bright, refined finish

#### **2024 Grand Vintage Cabernet Sauvignon**

ripe black cherry aromas with notes of spice, dried basil and leather with cherry compote and fig on the pallet and notes of baking spices and anise finishing with tannins and a firm structure



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## BEER

### **Featuring Select Beers from Double Nickel Brewing Company**

Located in Pennsauken, NJ, Double Nickel's goal is to build a brewery grounded in community, creativity, innovation, and fun. They endeavor to create a place where people can come together, share a beer, and enjoy a meaningful experience. With every beer we brew and every moment in our taproom, we strive to create a spark of connection—bringing people together wherever they are in their journey and wherever life may take them.

## SPECIALTY COCKTAIL

### **Blue Rascal Gin**

Gold Medal Winner: East Coast Craft Spirit Awards and The Fifty Best. Grain neutral spirit re-distilled with juniper, coriander seed, angelica root, cinnamon, lemon peel, cardamom. Made with fresh local blueberries. Located in Hammonton, NJ.

## JUICE BAR

### **Siblings Lemonaide**

A small family run business in Burlington, NJ producing local, fresh, cold pressed fruit juices including original, peach and watermelon.