



Wake Robin

A Family Farm

June 28, 2013

Eating Out

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When we get cleaned up and go out to eat, we tend towards restaurants that use local ingredients. Some of our favorites are those that use cheese and yogurt from our farm. We encourage you to check out the delicious ways these local chefs are using our products!



[Wayside Irish Pub](#), Elbridge

Chefs John and Jamie offer an Artisan Cheese and Charcuterie tray featuring our Mona Lisa, Opus, and Brutus Blue Cheeses, and house made kettle chips featuring Brutus Blue cheese sauce. A special this week is a salad of baby greens and locally grown strawberries, paired with Brutus Blue cheese.



[Joe's Pasta Garage](#), Skaneateles

Chef Jamie tops both his Caesar Salad and Garage Riggies (grilled chicken with spicy cherry peppers, garlic and basil tossed in garage made tomato cream sauce served with penne pasta) with our Mona Lisa cheese. Joe's offers both sit down and carry out service.

[Skaneateles Bakery](#), Skaneateles

Owners Katie and Chris sell our yogurt by the quart and use it in their fruit smoothies and yogurt parfaits, and use our Mona Lisa on their Caesar Salad. Our products aren't in any of their baked goods or coffees, but those are yummy too!



[Elderberry Pond](#), Sennett

Chefs Chris and Julie are currently using our Jalapeno Jordan Jack on Burgers at lunch and our Bailiwick Cheddar on their Pan Seared Chicken. Also, during strawberry season, our yogurt is available with fresh berries for dessert.

Eating Out on the Farm



Unlike us, our cows eat out all day, every day this time of year! They are currently enjoying the regrowth of our pastures, which have been doing very well this season. We are also in the midst of making hay for winter feed, which has been a challenge with all the rain we have been getting! So far, we've made about 4000 bales, and we hope to double that number by September.