



2023 Menu and Chef's Bios

Appetizers

- **Blueberry Lemonade**
 - **Chef: Nate Kraft, Pathfinder Farm Distillery (Washington County)**
Nate is the founder of Pathfinder Farm Distillery in Keedysville, MD. At his family's farm, they grow a red-colored variety of corn called Bloody Butcher, which they mash, ferment, and distill into fine corn whiskey, and fruit-infused moonshine. Nate is a ten-year Navy veteran and is married to his wife, Natalie of 17 years. They have two children and reside on their farm in Keedysville, MD.
 - **Producer:**
Pathfinder Farm - *Washington County*
Western Maryland Lemonade - *Allegany County*
- **Chesapeake Sausage Stuffed Pepper with Summer Harvest Ragout**
 - **Chef: Ari Stern, Dinnerfix (Baltimore)**
Ari Stern is a veteran of the NY restaurant world, building a resume to include Jean George, Leverhouse Restaurant and the China Grill Group. Now settled in Columbia, Maryland, Ari draws his inspiration from the bounty of the seasons and the flavors of his youth.
 - **Producer:**
Moon Valley Farm - *Frederick County*

Side Dish

- **Maryland Sweet Corn, Kale, & Quinoa Summer Succotash* aka "Not Yo Momma's Succotash"**
***Vegan**
 - **Chef: Dave Eichler, Richardson Farms (Baltimore County)**
Local Chef, Dave Eichler, trained at Baltimore International College while working various other culinary jobs. In 2011, he began to work at Richardson Farms. Twelve years later, he is still working for the Richardson Family, now as the head chef, at their family owned and operated farm market in White Marsh. Sourcing produce from the fields behind the market itself is one of the luxuries of working for a local farm. Chef Dave is then able to use these ingredients to make the southern style comfort food that can be found at Richardson Farms.
 - **Producer:**
Richardson Farms - *Baltimore County*

Main Dish

- **Citrus Pork Panini**
 - **Chef: Monica Alvarado, Bread and Butter Kitchen (Anne Arundel County)**
A reformed corporate rockstar, Monica escaped non-stop conference calls & meetings (that should have been emails) to open Bread and Butter Kitchen in 2016. Her waterfront restaurant serves breakfast and lunch 7 days a week in the charming community of Eastport in Annapolis. With a focus on creating fresh and delicious dishes featuring local ingredients, she works hard to ensure the menu features a wide variety of items to suit every palate and dietary need, including vegan, vegetarian, and gluten-free. Monica is very active in the community and has curated an inclusive culture at the restaurant, ensuring good vibes. When not in the kitchen, Monica is spending time with her amazingly supportive family.
 - **Producers:**
Oksana's Produce Farm - Kent County
Black Market Bakers - Anne Arundel County
P.A. Bowen Farmstead - Prince George's County
- **Grilled Maryland Blue Catfish Lettuce Cups**
 - **Chef: Jeremy Hoffman, Preserve (Anne Arundel County)**
Jeremy is the Chef-owner of Preserve in Annapolis and Garten in Severna Park. He graduated from the CIA in 2005 and worked at Nobu and Per Se in NYC for several years. Additionally, Jeremy was Chef de Cuisine at a four star restaurant in Alexandria, Virginia for 4 years. Jeremy and his wife opened Preserve 8 years ago and recently opened their second restaurant, Garten, last October.

- o **Producer:**
BayWater Farms - *Wicomico County*
Pete Springer, Maryland Waterman
- ***Sweet Potato Greens (as a Stew), Sweet Potato Greens (as an Entree Salad)***
Grilled Blue catfish over Fonio
 - o **Chef: Shawn Lightfoot, DAS Food Consulting Group LLC (Maryland Laurel)**
Artdrenaline Catering-DAS Food Consulting Group and The Whitlow Foundation. Chef Shawn Lightfoot entered the culinary industry in 1982 at Washington, D.C. 's famed Hogate's Seafood Restaurant and the Phillips Seafood Company where he became sous chef in their Tyson's Corner location. Chef Lightfoot brings over 25 years of industry experience creating culinary delights for heads of state, entertainment, and locals. He is currently developing standardized recipes for USDA and MSDE. He received his degree at The Baltimore International Culinary Institute of Culinary Arts and he also studied at the Culinary Institute of America's (CIA) Boot Camps, in Hyde Park, New York. As he continued his education, he developed and refined his style as a chef and decided to redraw the fence line.
 - o **Producer:**
Floencia Farm - *Prince George's County*
- ***Crispy Skin Rockfish on a Bed of Okra Corn Succotash topping Fried Green Tomato and served with a Smoked Tomato Coulis***
 - o **Chef: Eric McCoy, Howard County Community College (Howard County)**
Eric knew he wanted to be a chef, so he graduated with distinction from la Académie de Cuisine in 1995. Moving into the top restaurant, Eric worked for chefs Gerard Fari, Gerard Panguad, and Michel Richard. Chef Panguad sent him to France to work under Michel Roastang, Jean Bardet, and Jacques Lameloise. He then moved into the role of chef at Café Bethesda but realized he needed more business knowledge, so Eric pursued degrees, MBA and MS in finance at the UMD Smith School. Eric worked for three years to build and then run Black Iron Pizza. After Black Iron Pizza, Eric worked at Gibson Island Club, where he ran the restaurant. Now Eric feels the best way to contribute to the profession he loves is by sharing the skills he has learned with a new generation as an Assistant Professor at Howard Community College.
 - o **Producer:**
Heyser Farms - *Montgomery County*
- ***Chesapeake Chowder***
 - o **Chef: David Murray, Caroline Culinary Arts Center (Caroline County)**
Chef David Murray is the executive chef and operations manager of the Caroline Culinary Arts Center in Denton. The center is a non-profit culinary arts and hospitality organization focused on job training for youth and at-risk families, as well as a full service catering company. Chef Murray is a graduate of The Culinary Institute of America in Hyde Park, New York and has been involved with the culinary center since 2006.

- o **Producers:**
Clayton Farms – *Caroline County*
Kinohi Poultry – *Caroline County*
Wittman Wharf – *Talbot County*

- **Miss Shirley's Cafe Crabby Grilled Cheese**

- o **Chef: Zuri Coles, Miss Shirley's Cafe (Baltimore City)**
Miss Shirley's Corporate Executive Chef, Zuri, has had a lifelong passion for cooking, which began when she was just a child. Her parents loved to cook and were always happy to let her experiment in the kitchen. After graduating from Loyola University Maryland, she decided to try out culinary school, to turn her hobby into a career. Zuri finished her education at Johnson and Wales University in 2000, and immediately began working her way up the ranks in the restaurant industry. She gained experience in Catering & Fine Dining, working in various establishments throughout the Maryland and Washington, D.C. areas. But in 2008, Zuri found a home in Maryland, and as a Chef at Miss Shirley's Cafe. She was promoted to the role of Executive Chef at our Roland Park location in 2014 & became Corporate Executive Chef in 2021; now managing the Culinary Team at all our restaurant locations.

- o **Producer:**
Chesapeake Gold Farms – *Cecil County*
Rosendorff's – *Baltimore Baked Goods*
Reliant Seafood – *Anne Arundel*

- **Old Bay Chicken–Fried Rockfish**

- o **Chef: Justin Gill, InGrano Bistro Bakery (Anne Arundel County)**
Justin Gill (not to be confused with the respiratory organ), a Maryland native, rapidly burgeoned in the culinary community after studying at AACC. Gill (a Middle English surname for "ravine") subsequently entered the kitchen at InGrano and repeatedly awed guests and coworkers with his endlessly creative dishes, inspired by a myriad of cultures around the globe.

- o **Producer:**
Mise En Place Farms – *Anne Arundel County*
Justin Gill

- **Taste of the Tropics**

- o **Chef: Kira Coates, Black Betty's Cuisine (Baltimore City)**
Meet Chef Kira Coates, the talented owner of Baltimore's Black Betty's Cuisine. Her passion for food began in childhood and has been honed through diverse cultural influences. Black Betty's Cuisine stands out with its personal touch and attention to detail, creating unique experiences for clients. What makes Chef Kira's story exceptional is her experience of homelessness from her early teens to late twenties. Cooking for others in exchange for shelter or begging for food taught her the profound

impact of ingredients on taste. She is dedicated to using fresh ingredients, providing excellent service, and giving back to the community. Chef Kira's mission is to serve, comfort, and heal through the power of food.

- **Producer:**
Plantation Park Heights Urban Farm- *Baltimore City*

Desserts

- ***Peach Melba Cream Pie (No Bake)***

- **Chef: Rasheed Abdurrahman, Food & Friends (Washington, DC)**
Executive Chef Rasheed Abdurrahman is a Culinary Institute of America Graduate(94). He has over 30 years of experience as a professional cook & teacher of culinary arts. Chef Rasheed Excels in hands-on scratch kitchen production, staff training, ordering, budgeting and customer service. Particularly adept in the ability to cultivate partnerships with farmers and wholesalers to provide the freshest and highest quality ingredients. Chef Rasheed is a long time Prince George's County resident and a former Prince George's Community College Culinary adjunct professor. Chef Rasheed Currently works at Food & Friends, a non profit that provides medically tailored meals for people living with serious illness throughout the metro area. In 2022 Food & Friends serviced over 1900 Maryland residents with medical tailored meals with no cost to the residents.
- **Producer:**
Swan Farm - *Calvert County*

- ***Black Rock Orchard Peach Upside Down Cake***

- **Chef: Miles Brown, Gertrude's Chesapeake Kitchen (Baltimore)**
Executive Pastry Chef Miles Brown is a graduate of the Institute of Culinary Education in New York and has been a strong supporter of local farms during his tenure at Gertrude's.
- **Producers:**
Black Rock Orchard - *Montgomery County*
Springfield Farm - *Baltimore County*
Broom's Bloom Dairy - *Harford County*

- ***Lavender Basil Buzz Lemonade***

- **Chef: Christi Lathrop, Jillian's Fare (Charles County)**
Christi Lathrop is a 2018 graduate of the Hotel Culinary Arts and Tourism Institute at AACC with a Certificate in Baking and Pastry Arts. Since 1996, she has owned Jillian's Fare, a seasonal mobile lemonade business and has served her sunshine in a cup at countless fairs and festivals in the Southern Maryland region over the years. You can

find her most Saturdays at the La Plata (Charles County) Farmers Market where she creates specialty drinks utilizing fresh herbs, fruits and flowers from many of the local farmers and producers and loves collaborating with them to come up with fun new recipes.

o **Producers:**

Ugly Duckling Farmstead - *Charles County*

Rootbound Farms - *Charles County*

BoonDoggie Farm - *Charles County*

Zekiah Ridge Farm - *Charles County*

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