Cecil County
Harvest Celebration
September 21-24, 2020

Discover dishes featuring locally sourced items from Cecil County farms and farm markets.

Visit the following participating restaurants:

**Back Fin Blues:**
*Featuring local chicken from Galvinell Meat Company*
- Butternut Ravioli—with grilled local chicken, apple cider cream & fried sage

**Chesapeake Inn:**
- Local Peach & Buffalo Mozzarella Salad—layered with fresh basil, extra virgin olive oil and black Hawaiian sea salt

**Port House Grill:**
Black Bean & Corn Salsa—local corn, red pepper, onion and spices served with homemade flour tortilla chips

**Spork:**
*Featuring produce from Elkton Farmers Market in the following dishes:*
- Turkey Wrap BLT—marinated turkey breast, romaine lettuce, applewood smoked bacon, tomatoes, homemade cranberry mayonnaise in a flour tortilla
- Apple Salad—field greens, tomatoes, apples, craisins, candied walnuts, mandarin oranges & crumbled gorgonzola cheese served with apple cider vinaigrette
- Spork’s Yummy Milk Shakes featuring hand-dipped ice cream from Kilby Cream

**Wellwood:**
*Featuring locally sourced items from Bayview Produce Market & Milburn Orchards:*
- Fried Green Tomatoes from Bayview Produce Market—dredged in buttermilk & flour, topped with fresh Maryland crab & corn salsa with apple cider reduction
- Milburn Apple Cider Donuts served warm with vanilla ice cream & caramel drizzle
- Peaches & Cream—Milburn peaches sautéed with brown sugar, butter & peach schnapps, served over graham crackers with vanilla ice cream & whipped cream

**Woody’s Crab House:**
*Featuring fresh corn and tomatoes from Carlisle Produce:*
- Pan Seared Scallops with creamed corn and herb tomato sauce
- Pan Seared Rockfish with Crab & Corn sauce

**Woody’s Taco & Tequila:**
- Mexican Street Corn—featuring corn from Carlisle Produce