

# ?? Ashland Farm

..... *Spring / Summer*

Ordering: 770-786-1807

**\* Micro Greens \***

Billing: 770-786-6703

Prices as of 5/8/2019

## Micro Greens & Herbs:

Amaranth (Garnet, Red Leaf, Red Beauty)	
Anise	Arugula
Basil (Italian, Thai, Purple, Lemon, Holy, and Spicy Globe)	
Beet	Buckwheat
Cabbage	Celery
Chervil	Cilantro
Collard	Cresses (Peppercress, Watercress)
Dill	Endive
Fennel	Kale
Mustards (Including Mizuna, Pac Choi, Southern Giant, Tatsoi, Wasabi)	
Parsley	Radish (Green and Purple)
Salad Burnet	Shiso
Shungiku	Sorrel (French and Red Vein)
Spinach (Malabar)	

## Mint:

Typically sold in a mix. Also, our mint is not 'micro' but rather we pick small leaves and cut tips off of larger plants.

## Leaves:

Begonia  
Nasturtium

## Edible Flowers:

Typically sold in a mix. There is an additional fee of \$2.00 for ordering individual flowers.

## Shoots:

Corn Shoots  
Garbanzo Bean Shoots  
Green Pea Shoots  
Sunflower Sprouts  
Yellow Pea Shoots

## **\*Mixes\***

### **Ashland Farm Micro Mix**

*Our most popular mix: a blend of Mustards, Radishes and colors (occasionally, other micros will be added to the mix)*

### **Asian Mix**

*Mizuna, Pac Choi, Shiso, Osaka Mustard, Cabbage, Tatsoi, and Shungiku*

### **Chef Blend**

*3 oz Micro Mix, 1 oz Edible Flowers*

### **Hot & Spicy Mix**

*Spicy Mustards, Arugula, Peppercress, and Wasabi*

### **Italian Mix**

*Anise, Basil, Celery, Chervil, Fennel, Oregano, and Parsley*

### **Magenta Mix**

*Red Cabbage, Red Mustards, Burgundy Amaranth, and Tokyo Bekana*

### **Midtown Mix**

*Basil, Beet, Celery, Parsley, and Red Vein Sorrel*

### **Sweetheart Mix**

*Similar to Magenta Mix (above)—with Beet added*

### **Thai Blend**

*Thai Basil, Lemon Mint, Cilantro, and Shiso*

## **PLEASE NOTE:**

1. Our **MINIMUM ORDER—\$30**
2. We occasionally have **petite** and **larger leaf** sizes of some of our varieties—please ask re: availability and prices.
3. While we grow most of the listed items year round, there are times when we may NOT be able to provide specific ones. Therefore **all items are sold on an "As Available" basis.**
4. Our micros are known for their long shelf life. However, in order to maintain their long shelf life once at the restaurant, they must be kept in a cooler (or refrigerator) and not be allowed to dry out.
5. If you have a need for something we are not currently growing, feel free to inquire about our custom order policy.