

# Ashland Farm

## Fall/Winter

### \* Micro Greens \*

Ordering: 770-786-1807

Billing: 770-786-6703

#### Micro Greens & Herbs:

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

#### Mint: LIMITED

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: LIMITED

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**

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

#### **Sweetheart Mix**

*3 oz Magenta Mix, 1 oz Beet*

#### **Thai Blend**

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

#### **Wintery Mix**

*Collard. Cabbage. Brussel Sprout. Cauliflower. Kale. Broccoli*

#### 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.