Urban Soul

ON THE FARM

Roasted Vegetable Salad - Chef Ashley Nightengale
Fall Goddess Salad | Roasted Vegetables | Grit Croutons

Roasted Vegetable w/Pearl Couscous, Lemon & Feta Salad - Chef Tiore McFarland

Curried Ginger Soup - Chef Treasure Williams
w/ Thai Chili Crisp | Lemongrass Crème and Rainbow Microgreens

Roasted Butternut Squash Curry - Chef Alex McQueen
Roasted Butternut Squash | Charred Corn | Fire Roasted Heirloom Tomatoes | Coconut Milk | Chickpeas | Cinnamon Sticks

Jamaican Jerk Chicken - Chef Tracy Campbell
Rice Pilaf Cooked With Calabaza Pumpkin

Pernil - Chef Brandon Pabon
Slow Roasted Pork Shoulder | Topped with Pickled Onions

Tomato-Ginger Braised Shipley Farms Beef - Chef Gerald Hawkins Jr.
With Roasted Peanut Gravy

Middle Eastern Lamb Kofta-Chef Gillian Howard
With Dill Sauce

Lime Ginger Sweet Potatoes - Chef Reyaña Radcliffe
With Roasted Sweet Potatoes

Stewed Okra and Tomatoes - Chef Elena Lundy
Over Sweet Potato Leaves

Fall Spice Bites - Chef Taylor Worsley
Mini Apple Spice Cake | Caramel Brown Butter Icing

Mini Southern So Sweet- Chef Taylor Worsley
Roasted Sweet Potato Cheesecake | Light Salty Crust

Pumpkin Chocolate and Apple Spice Cheesecake Shooters-Chef Jazmine Davis

DONATE