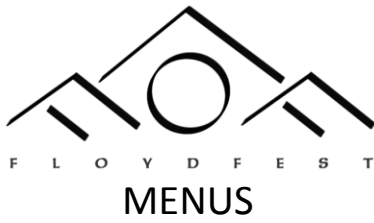




Menus for FloydFest9: Breaking Ground

2 Sisters Food Concessions	Page 3
Beggars a La Carte	4
Blue Moose Coffee Lodge	5
Bolt Mining Company	7
Carpe Donut	8
Crescent Foods	9
Dogtown Pizza	11
Due South BBQ	12
Feel Good Foods	13
Green Light Mobile Café	14
Joe's Diner	17
Mac Daddy's Kettle Corn	18
Masterpiece Ice Cream Company	19
Outback Kate's	20
Poor Farmer's Market	21
Rays Restaurant	22
The River Company	23



Menus for FloydFest9: Breaking Ground

Solar Café	Page 24
Sugar Shack	26
Sweet Revenge Café	27
Yum it Up!	28



2 Sisters Food Concessions:

Hand dipped corn dogs	Regular: \$3.00 Foot Long: \$4.00
Fresh cut sweet potato fries with butter and cinnamon sugar	\$5.00
Fresh cut "Greater Taters" with ranch or cheese	\$5.00
Fresh squeezed lemonade	



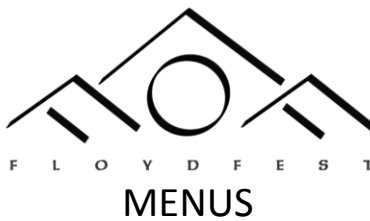
Beggars a La Carte:

Homemade Granola	\$5.00/bag
Seasonal Stone Fruit	Pricing TBD
Frozen Fruit	\$5.00
Hot/Cold Vegetarian Misos and Soups	\$4.00
Grilled Corn on the Cob with Herbed Butter	\$3.00
Build-Your-Own Macrobiotic Plate	\$10.00
Includes your choice of whole grain (couscous, quinoa, brown rice, rice noodle), choice of seasonal grilled local vegetables, choice of vegetarian protein (grilled portobello mushrooms, grilled tofu, bean salad), sea vegetables, and choice of sauces and garnishes.	
Ginger Iced Tea	\$2.00
Mint Iced Tea	\$2.00

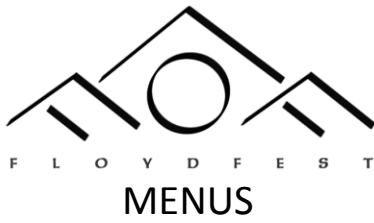


Blue Moose Coffee Lodge:

FloydFest Special Iced Mochanut	\$5.00
Hot Dang Latte (Banana/vanilla)	\$5.00
Carolina Tea blasted (Malibu Rum flavor, lemon, pineapple)	\$5.00
Peanut Butter Cocoa	\$5.00
Latte	\$4.00
Cappuccino	\$4.00
Breve	\$5.00
Americano	\$4.00
RED eye	\$5.00
Mocha	\$5.00
White Chocolate Mocha	\$5.00
Carmel Macchiato	\$5.00
Lodge Signature drinks (Uncle Buck, Moose Hornsby, Signature Mocha, Blue Snow, and Christmas in a cup)	\$5.00
Moonshine Latte	\$8.00
Drip Coffee	\$2.00
Hot/Iced Tea	\$2.00
Blasted Lemonade (Strawberry, crazy cherry, wild lime)	\$5.00
Italian Soda	\$3.00



Fruit Smoothies (Peach, strawberry, mango, passion fruit, mandarin orange, acai pomegranate, blueberry, green apple, cherry, banana, and boysenberry)	\$5.00
Chai Latte	\$4.00
Russian Tea	\$4.00
Hot Carolina Apple Cider	\$4.00
Hot Chocolate/Steamers	\$4.00
White Chocolate Mousse	\$4.00
Berry Lemon Blast (lime, raspberry, strawberry)	\$4.00
Old fashioned bottled drinks (Grape Crush, Orange Crush, Sundrop, Cheerwine, Coke, Rootbeer, Mt Dew, RC Cola)	\$3.00
Rainbow Tea Parade (Blackberry, blueberry, cherry, coconut, lemon, lime, strawberry, boysenberry)	\$4.00
Muffins (Chocolate blueberry, banana nut)	\$3.00
Pound Cake (Cranberry walnut, chocolate chip, lemon iced, vanilla)	\$3.00
Gourmet Jumbo Cookies (chocolate chunk, peanut butter, white chocolate macadamia nut, candy)	\$3.00
Honey buns, hostess desserts	\$2.00
Old fashioned candy bars, moon pies goo goo clusters, etc	\$2.00



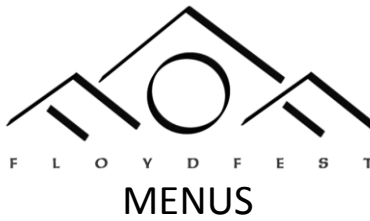
Bolt Mining Company, Inc.:

Homemade Ice Cream

(Chocolate, Vanilla, Strawberry, Peach)

Large: \$5.00

Small: \$4.00



Carpe Donut:

Organic, fresh cooked donuts

\$2.00

2/\$3.00

4/\$5.00, etc

13/\$12.00

Organic Italian Hot Chocolate, Double thick

Large: \$4.00

Small: \$3.00

Organic Lemonade, Limeade, Grape and Ginger
(Sparkling or Flat)

\$3.00/16oz

Organic Shaved Ice
(Lemonade, Limeade, Grape and Ginger)

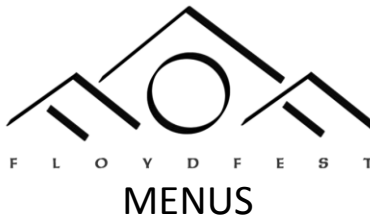
\$3.00/12oz



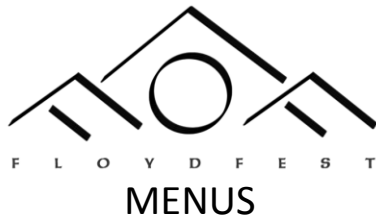
Crescent Foods:

-Breakfast-

French Toast (Four slices of whole grain served with butter and maple syrup)	\$5.00
Breakfast Burrito (Potatoes, eggs and cheese on wheat tortilla with salsa)	\$4.00
Fiesta Breakfast Burrito (Potatoes, eggs, black beans, cheddar cheese and homemade salsa on wheat tortilla)	\$6.00
Gourmet Coffee	Small: \$2.00 Large: \$3.00
Large Orange Juice	\$4.00
The Benevolent Burrito (Black beans, brown rice, sweet potatoes, cheddar cheese, lettuce, and homemade salsa on whole wheat tortilla)	\$7.00
Spinach Quesadilla (Served with fresh baby spinach, homemade salsa, sour cream and guacamole)	\$8.00
Cajun Red Beans and Rice (A tradition right from the Bayou)	\$7.00
Portobello Wrap (Grilled Portobello mushrooms and Spanish onions, provolone cheese, cucumbers, diced tomatoes with a lemon tahini dressing on garlic herb tortilla)	\$8.00
Szechuan Noodles (Fresh noodles with a cool and spicy peanut sauce)	\$6.00



Vegetarian Salad Wrap	\$8.00
(Baby salad greens, cucumbers, diced tomatoes, guacamole or humus, feta cheese with a yogurt dill dressing wrapped in a tomato basil tortilla)	
Kashmiri Iced Chai	\$5.00
Iced Green Tea & Assorted Teas	\$4.00
Lemonade	\$4.00



Dogtown Pizza:

12" Wood-Fired Pizzas

(Made with homemade organic sauce and 4 cheese blend)



Due South BBQ:

Smoked 1/2Chicken	\$8.00
BBQ Sandwich	\$6.00
Coleslaw	\$2.00
Baked Beans	\$2.00
Fried Pickle	\$1.00
Drinks	\$1.00
Ribs	\$10.00/Half rack \$20.00/Full rack



Feel Good Foods:

-Breakfast-

The Breakfast Bomber	\$6.00
(Scrambled eggs, house made salsa, home fries and cheddar cheese in a grilled flour tortilla)	
Tofu Scramble Plate	\$7.00
(Organic tofu scramble, vegetarian sausage, and home fries)	
Rise & Shine Breakfast	\$8.00
(Pancakes, vegetarian sausage, home fries, and scrambled eggs)	
Breakfast Sandwich	\$4.00
(Whole wheat bread, cheddar cheese, fried eggs and vegetarian sausage)	

-Lunch/Dinner-

World Famous Garlic Grilled Cheese	\$2.00
(Whole wheat bread stuffed with cheese and topped with our secret seasoning)	
The Pesto Mozzadilla	\$6.00
(House made local pesto, red ripe roma tomatoes, baby spinach and mozzarella cheese in a grilled flour tortilla)	
The Feta Medailla	\$6.00
(Sun dried tomatoes, artichoke hearts, black olives, a roasted red pepper and feta cheese spread and mozzarella cheese in a grilled flour tortilla)	
The lamayamdilla	\$6.00
(Roasted sweet potatoes, organic black beans, mango salsa and cheddar cheese in a grilled flour tortilla)	



The Veggie Quesadilla	\$5.00
(Yellow squash, zucchini, red peppers, carrots, broccoli, fresh made salsa and cheddar cheese in a grilled flour tortilla)	
Pineapple Ginger Tempeh	\$7.00
(Organic grilled tempeh stewed in our own pineapple ginger glaze and served over organic brown rice)	
Green Curried Coconut Tofu	\$7.00
(Organic tofu, bell peppers, Daikon radish, red onions, carrots, red cabbage and fresh garlic simmered in a green coconut curry sauce and served over organic brown rice)	
BBQ Tempeh Plate	\$7.00
(Seared organic tempeh basted with our own chipotle molasses BBQ sauce served with organic black beans and organic brown rice)	
BBQ Tempeh Sandwich	\$6.00
(Seared organic tempeh basted with our own chipotle molasses BBQ sauce on an organic whole wheat bun and served with coleslaw)	
Black Bean Enchiladas	\$7.00
(Organic black beans, chili peppers and cheddar cheese baked inside of a flour tortilla and smothered with our own garlic cumin enchilada sauce)	



Green Light Mobile Café:

-Breakfast-

Breakfast Burrito

Tofu Scramble with home fries

Pancakes with home fries

Biscuits with vegan gravy

-Lunch/Dinner-

Tempeh Reuben Sandwich	\$7.00
(Grilled tempeh, caramelized onions, swiss cheese, sauerkraut and vegan Russian sauce served with chips or pasta salad) *Can be vegan with soy cheese	
Three Cheese Spinach Lasagna	\$7.00
(Mozzarella, parmesan, ricotta, spinach, noodles and marinara sauce served with garlic bread)	
Thai Coconut Curry	\$7.00
(Broccoli, carrots, zucchini, peppers, tofu and red curry coconut broth served over organic brown rice) *Vegan	
Cajun Red Beans & Rice	\$5.00
(Kidney beans, onions, peppers, garlic and mild Cajun spices served over organic brown rice) *Vegan	
Spicy Peanut Tempeh Wrap	\$6.00
(Grilled tempeh, onions and peppers with a spicy peanut sauce wrapped in a tortilla with lettuce) *Vegan	
Fresh Spring Rolls	\$5.00
(Fresh vegetables, rice noodles and tofu wrapped in rice paper and served with sweet chile sauce) *Vegan	

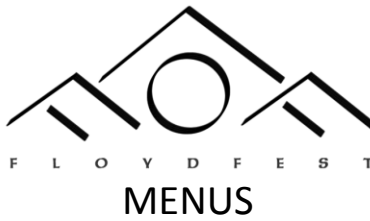


Tempeh "CHIX" Salad Sandwich (Marinated tempeh, celery, almonds, dried cranberry & onions blended in a creamy curried aioli served with chips or pasta salad) *Vegan	\$6.00
Homemade Soups (Hungarian Mushroom, Carrot Dumpling-lemongrass, Split Pea and more) *Vegan	\$4.00
Caesar Salad (Romaine, onions, croutons and homemade Caesar dressing)	\$2.00
Caesar Salad with Grilled Chicken (Romaine, onions, croutons, grilled chicken and homemade Caesar dressing)	\$5.00
Fresh Baked Treats (Cookies and sweet potato sticky buns)	\$2.00
Homemade Pies (Banana cream, pumpkin, apple) *Vegan	\$3.00
-Kids-	
Grilled Cheese Sandwich *Can be vegan with rice cheese	\$3.00
Cheese Quesadilla *Can be vegan with rice cheese	\$3.00
Peanut Butter, Banana and Maple Syrup Sandwich *Vegan	\$3.00



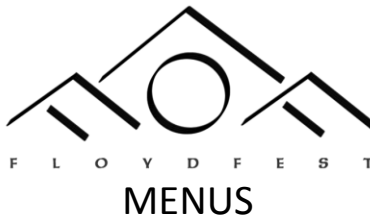
Joe's Diner:

Joe's Breakfast (2 scrambled eggs, sausage or bacon and hash browns)	\$7.50
2 Biscuits and Gravy	\$6.00
Breakfast Burrito (2 eggs, cheese, onions and peppers with hash browns and salsa)	\$7.50
Breakfast Biscuits	\$4.00
Single Biscuit and Gravy	\$4.00
Big Belgian Waffle	\$4.00
Big Belgian Waffle with Toppings	\$5.00
Muffins	\$2.00
Pepsi Products and Coffee	
Italian Water Ice (8 different flavors)	\$3.00/10oz \$4.00/16oz



Mac Daddy's Kettle Corn:

Kettle Corn	\$3.00/Small
Add \$1.00 for flavored (Served in compostable bags)	\$5.00/Medium
	\$10.00/Jumbo
Bagged Peanuts	\$3.00/Small
	\$5.00/Large
Pickles	\$1.00
Hand Squeezed Fresh Lemonade	\$4.00/20oz
(Served in compostable cups)	
Iced Tea	\$2.00/20oz
(Served in compostable cups)	
Water	\$2.00
(Served in compostable bottles)	



Masterpiece Ice Cream Company:

Ice Cream

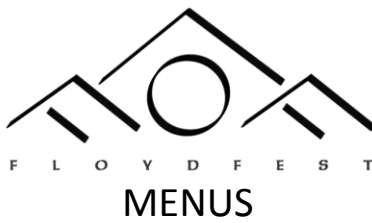
(Vanilla, chocolate, strawberry, mint chip, sweet black cherry, oreo cookie, butter pecan, moose tracks, cookie dough)

Waffle Cone	\$5.00
Double Dip Sugar Cone	\$4.00
3-Scope Dish	\$4.00
Pop and Bottled Water (Coke and Pepsi products)	\$2.00



Outback Kate's:

Bourbon Chicken	\$6.00
Chicken with vegetables, rice and black bean either on a plate or in a burrito	\$10.00
Steak tips with peppers and onions	\$7.00
Steak with vegetables, rice and black beans on a plate or in a burrito	\$10.00
Alligator Meat (Deep-fried gator with vegetables, rice and beans in a basket or a burrito)	\$10/15.00
Veggie Lovers Combo (Lots of veggies, black beans, and rice on a plate or in a burrito)	\$8.00
Black Beans and Rice	\$6.00
Macaroni and Cheese	\$5.00
Fresh Squeezed Lemonade	\$5.00
Mixed Berry Lemonade	\$5.00
Sweet/Unsweetened Tea	\$5.00



Poor Farmer's Market:

Cookies, Brownies and Fresh Baked Goods!

Fresh Produce

Lemonade

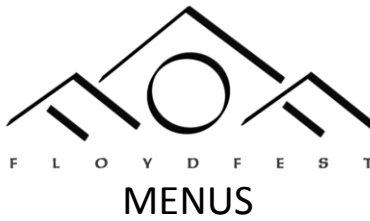
Tea

Water

Sodas

Local Cider

(Hot or Cold, mulled and spiced)



Ray's Restaurant:

-Breakfast-

Ham

Sausage

Gravy

Eggs

-Lunch/Dinner-

Burgers

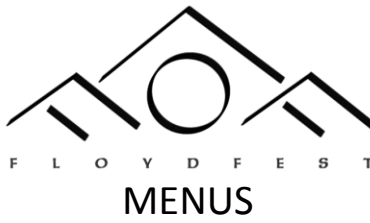
Macaroni Salad

Chicken Salad Sandwich

Chicken Sandwich

Drinks

(Coke, Diet Coke, Sprite, Caffeine Free/Diet Coke, Mountain Dew, Dr. Pepper, Water and Sweet Tea)



The River Company & Brewery, Inc.:

4-5oz All Natural Dry-Aged Hamburger	\$8.00
Veggie Panini	\$6.00
River Red Ale Barbecue Dry-Aged Meatballs	\$6.00
Sweet Potato Fries with Dipping Sauce	\$4.00
Beer Battered Onion Rings	\$5.00
Fresh Fruit Salad	\$5.00
Canned Non-Alcoholic Drink	\$2.00



Solar Café:

Smoothies	\$5.00
Solar Blast – Strawberry, raspberry and blueberry	
Purple Passion – Blueberry and banana	
Strawberry Blonde – Strawberry and banana	
Chai Banana – Organic fair trade coffee, chocolate and banana	
Peanut Butter Cup – Peanut butter, coconut milk, chocolate and maple syrup	
Fresh Juice	\$5.00
Blood – Apple, beet, ginger and lime	
Sun – Apple and carrot	
Earth – Apple and spirulina	
Maple Lemonade	\$5.00
(Fresh squeezed lemons and sweetened with real maple syrup)	
Organic Teas	\$2/3.00
(A variety of organic tea options served hot or iced including our house blend iced tea and Yerba Mate)	
Garlic Grilled Cheese Sandwich	\$2.50
(Always made with fresh chopped garlic with tomato)	
Veggie Quesadilla	\$7.00
(A grilled tortilla with our house cheese blend, broccoli, spinach and salsa)	
Veggie BLT	\$6.00
(A vegetarian bacon, lettuce and tomato sandwich with mayonnaise on wheat bread)*Vegan	
Noodles with Peanut Sauce	\$6.00
(Fettuccini noodle with our home made spicy peanut sauce served cold with carrots and scallions)*Vegan	



Tofu Scramble Wrap	\$7.00
(Tofu grilled with broccoli, carrots, purple cabbage and onions spiced with nutritional yeast, salt and pepper)*Vegan	
French Toast	\$5.00
(Our vegan version of this breakfast favorite served with sliced bananas and real maple syrup)*Vegan	



Sugar Shack:

French Toast	\$5.00
Combo	\$7.00
Fried Egg and Cheese	\$6.00
Scrambled Eggs	\$3.00
Veggie Thing	\$7.00
Breakfast Thing	\$8.50
Maple Nuts	\$3.50
Oat Fudge Bar	\$2.50
Maple Candy	\$1.00
Maple Syrup	\$0.50 - \$60.00
Milk (2% or Whole)	\$2/2.50
Juice	\$2/2.50
Water	\$1.00
Chocolate Milk	\$2/2.50
Hot Coffee	\$2.00
Hot Tea	\$2.00
Hot Chocolate	\$2.50
Iced Coffee/Tea	\$2.50



Sweet Revenge Café:

-Breakfast-

French Toast or Pancakes (Topped with bananas or strawberries)	\$5.00
Belgian Waffle	\$6.00
Biscuit with Vegetarian Sausage Gravy	\$5.00
Scramble (Grits with cheese and eggs)	\$5.00
Real Fruit Smoothies	\$5.00
Juice	\$2.00

-Lunch/Dinner-

Quesadillas Black Bean – Cheese, onions and black beans Veggie – Cheese, mushroom, onions and bell peppers Plain ole cheese – Cheese Italian – Veggies, mozzarella and sauce Pesto – Pesto, ricotta cheese and mozzarella	\$7.00
Pasta Dinner (Fettuccine with alfredo, pesto or marinara served with salad and garlic toast)	\$8.00
Apple Crisp with Ice Cream	\$6.00
Milkshakes (20oz; made from hand dipped ice cream)	\$5.00
Shaved Ice	\$3.00
Iced Tea	\$2.00
Sodas and Bottled Water	\$1.00



Yum it Up!:

Baja Fish Tacos	\$3.00
(Beer battered fish in corn tortilla with creamy Pico de Gallo slaw and fresh lime edge)	
Baja Fish Taco Platter	\$7.00
(2 fish tacos served with sides of beans and rice)	
Quesadillas	
Black Bean and Corn	\$4.00
Mesquite Chicken	\$5.00
Nachos and Cheese	\$4.00
Beans and Rice	\$3.00
Beans and Rice with cheese	\$4.00
Virgin Frozen Margaritas	\$4.00