



Frozen Meals Menu

We partnered with the Hippy and the Farmer, Cosmic Charlie Bread Adventures, and Oakview Farm Meats to create dietitian approved meals! All meal options are made with organic, fresh ingredients and products that are sourced locally.

On the follow two pages, please indicate your desired quantity of each menu item and any modifications as needed per your individual dietary restrictions or food preferences. All meals can be modified to be gluten free*, dairy free, vegetarian, and low-carb.

V = vegetarian

GF = gluten free

DF = dairy free

* While we offer gluten-free options, menu items are not made in a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item can be completely free of allergens. We encourage you to consider this information in light of your individual requirements and needs.

Placing your order

Orders must be placed and paid for by January 29th.

Call Pam Bowshier at 937-926-4833 with your order or email this completed order form to Pam at hippieandfarmer@yahoo.com.

Picking up your order

Orders will be ready for pickup at the Clem&Thyme Farmhouse [4359 E. Enon Road, Yellow Springs 45387] on February 5th between 1pm and 5pm.

We can hold your items for you if you cannot pick up the afternoon of February 5th. Please contact Clem&Thyme [info@clemandthyme.com or 937-206-1131] to arrange an alternative pickup time.



For office use only

_____ x \$12.00 = _____	regular meal subtotal	
_____ x \$10.00 = _____	regular pizza subtotal	
_____ x \$5.00 = _____	regular soup subtotal	
_____ x \$8.00 = _____	wild child meal/pizza subtotal	
number of regular meals		_____ grand total
number of regular pizzas		
number of regular soups		
number of wild child meals/pizzas		

Your Name _____

Yellow Springs | Clem&Thyme Pick Up

February Menu



	Desired Qty.	Modifications
<p>Pomegranate Chicken (GF, DF) \$12 Chicken breasts and thighs browned and simmered in a pomegranate glaze. Served with mini potatoes smashed with oregano and topped with the pomegranate drizzle plus a sauté of frozen peas that get caramelized in olive oil and garlic cloves.</p>		
<p>Sticky Sesame Ginger Meatballs (GF, DF) \$12 Meatballs made with Oakview's salt and pepper pork, fresh ginger, sesame seeds, and a house sticky sauce made with garlic, ginger, scallions, sesame oil, Hoisin sauce, and apple cider vinegar. Served with brown rice and scallions and sesame broccoli.</p>		
<p>Roasted Red Pepper Pasta (V, DF) \$12 Whole wheat fettucine, roasted red peppers, basil, lemon, and white beans served with garlic green beans on the side. Spaghetti squash or gluten free pasta can both be subbed for the regular pasta, if desired.</p>		
<p>French White Wine Mustard Pork (GF) \$12 Pork loin braised and simmered in a white wine/olive oil/Dijon sauce served with a side of roasted assorted squash and parmesan Brussels Sprouts.</p>		
<p>Roasted Red Pepper Tomato (V, GF, DF) \$5 A flavorful 1/2-quart soup made with roasted peppers, extra virgin olive oil, roasted tomatoes, crushed tomatoes, basil, and oregano.</p>		
<p>Tuscan Bean Soup (V, GF, DF) \$5 A 1/2-quart soup full of vegetables, vegetable stock, herbs, cannellini beans, roasted tomatoes, and kale.</p>		
<p>Hippie Pizza (V) \$10 Whole wheat crust brushed with house made pizza sauce, a variety of roasted vegetables, and topped with mozzarella cheese.</p>		
<p>Farmer Pizza \$10 Whole wheat crust brushed with house made pizza sauce, salt and pepper sausage, roasted red peppers, and mozzarella cheese.</p>		

February Wild Child Menu



We bring you fun, kid-oriented, and kid-portioned meals. When your wild child gets hungry, you can now reach into your freezer for a ready-to-heat and eat cuisine!

	Desired Qty.	Modifications
Baked Chicken Alfredo with Broccoli \$8 Chicken breast tossed with whole wheat fettucine noodles, a vegan alfredo sauce, and broccoli and then topped with a shaved parmesan crust and baked until golden. Gluten free pasta can be subbed, if desired.		
Pizza Quesadillas \$8 Whole wheat tortillas filled with our house pizza sauce, mozzarella cheese, salt and pepper sausage, baked, and dusted with Italian herbs.		
Buffalo Cauliflower Bites (V, GF, DF) \$8 Cauliflower tossed with olive oil and house made buffalo sauce made with garlic powder, red pepper flakes, chili powder, tomato puree, and hoisin sauce. Served with a side of roasted carrots.		
Stuffed Sweet Potato (GF) \$8 Open faced sweet potato stuffed with shredded pork, Havarti cheese, fresh spinach, and sautéed corn.		
French Bread Pizza \$8 Pizza using vegan sliced baguettes topped with house made pizza sauce, roasted olives, sausage crumbles, and mozzarella cheese.		