BREAKFAST AT MISSION PARK

Featuring
Pete and Gerry's Cage-Free Eggs (Monroe, NH)
Ioka Valley Farm Maple Syrup (Hancock, MA)
Cricket Creek Farm Cheese (Williamstown)
Paradise Farms Apples, Applesauce, and Cider (Williamstown)
East Mountain Farm Pork Sausage (Williamstown)
Sidehill Farm Plain and Maple-Flavored Low-Fat Yogurt (Ashfield, MA)
Moses Farm Potatoes (Eagle Bridge, NY)
Nitty Gritty Grain Co. Flour (Charlotte, VT)
Highlawn Farm Milk and Butter (Lee, MA)
Ioka Valley Farm Beef Burgers (Hancock, MA)

LUNCH AT DRISCOLL

Featuring
Ioka Farm Beef Burgers (Hancock, MA)
Highlawn Farm Milk and Butter (Lee, MA)
Peace Valley Farm Potatoes and Butternut Squash (Williamstown)
Equinox Farm Spinach (Sheffield, MA)
Nitty Gritty Grain Co. Polenta and Flour (Charlotte, VT)
Destination Euphoria Greens (Cambridge, NY)
Cricket Creek Tobasi Cheese (Williamstown)
Sidehill Farm Yogurt (Ashfield, MA)
Moses Farm Potatoes (Eagle Bridge, NY)

DINNER AT WHITMANS'

Featuring
Misty Knoll Farms Chicken (New Haven, VT)
Butterworks Farm Sunflower Oil (Westfield, VT)
Bertle Farm Polenta (Hoosick, NY)
Vermont Bean Crafters Beans (Waitsfield, VT)
Ioka Valley Farm Maple Syrup (Waitsfield, VT)
Ioka Valley Farm Maple Syrup (Hancock, MA)
Sidehill Farm Yogurt (Ashfield, MA)
Paradise Farms Apple Cider (Williamstown)
Peace Valley Farm Sage (Williamstown)
Vermont Bean Crafters Beans (Waitsfield, VT)
Moses Farm Potatoes (Eagle Bridge, NY)
Destination Euphoria Greens (Cambridge, NY)
Nitty Gritty Grain Co. Flour (Charlotte, VT)
Ioka Valley Farm Beef Burgers (Hancock, MA)

Discover the food of this place!

No, there won’t be coffee or tea. But you will find delicious pork raised by Kim Wells ’78, fantastic locally grown polenta, house-made pasta from Vermont grains, and abundant apples, squash, and potatoes saved just for this occasion. Williams Dining supports No Impact Week. Together we can make a difference!