

Media Alert

*Interview/Photo Opportunity
August-September 2009*

Blue Tractor supports locally-produced food in new menu

What: Blue Tractor BBQ and Brewery has always supported local producers. This month, they've crafted a fall menu that celebrates Local Harvest Days focusing on Michigan and Indiana farms.

When: These special menu items are available now through September.

Where: Blue Tractor is located at 207 E. Washington Street, in Ann Arbor.

Hours: 11 a.m. to 2 a.m. Monday-Saturday and noon to 12 a.m. Sunday.

The Menu: *Local Harvest Days* features at Blue Tractor now include:

Blackened Bison Burger – Fresh ground buffalo patty from TMZ Farm (Pinckney, Mich.), pan blackened and topped with goat cheese and sweet pepper relish. Served on a toasted Avalon Bakery (Detroit) roll with golden zucchini fries for \$10.95.

Smoked BBQ Duck – Free range duck from Culver Farms (Middlebury, Ind), house-smoked, pulled and tossed in a mustard BBQ sauce, then served on griddled corn cakes with braised greens for \$13.95.

Summer Salad – House-smoked bacon from Gunthorp Farms (Lagrange, Ind.), tempura-fried and served on baby lettuce from Frog Holler Organic (Brooklyn, Mich.), with heirloom tomatoes, buttermilk blue cheese dressing and roasted sweet corn for \$11.95

Blueberry Milkshake – Fresh blueberries from Sodd's Berry Farm (Jackson), blended with Calder Dairy Ice Cream (Carleton, Mich.) and served with lemon shortbread cookies for \$6.95.

Contact: For more information or to schedule an interview with Managing Partner Dan Glazer, please contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.

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