

FRESH FROM THE FIELD

2020



Arugula - Rokita
Flavor is mild, spicy and nutty, suitable for salad mix.

Available:
May – July, September – November



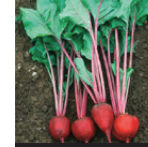
Basil - Genovese
Classic Italian variety. Authentic flavor for salads, pesto, & sauce.

Available:
June – August



Basil – Thai Siam Queen
Distinctive and pungent that adds tremendous flavor.

Available:
July – November



Beet - Red Ace
Edible greens. Bright, glossy green, red-veined tops and red roots.

Available:
June – November



Beet - Touchstone Gold
Striking golden fleshed beet.

Available:
June – November



Bekana - Tokyo
A Chinese cabbage from Japan. Crisp with a mild, sweet, spinach flavor & mild pepper notes.

Available:
June – November



Biochar – Red Oak
Primo soil amendment. Highly valued as a carbon sequestration agent.

Available:
June – November



Cabbage – Savoy
A mild earthy flavor without crunch that can be eaten raw.

Available:
June – November



Cabbage – Yuki Napa
Chinese cabbage. Texture of lettuce with the peppery tang of cabbage.

Available:
May – July, September – November



Carlton
Japanese spinach, komatsuna, is a dark green, neutral flavor with slight sweet and mustard notes.

Available:
May – July, September – November



Carrot - Sugarsnax
Very long, slender and coreless; a true cut-and-peel variety for baby carrots.

Available:
June – October



Carrots – Deep Purple
Dark purple roots. 7-8" tapered roots with sweet flavor.

Available:
June – November



Chard – Bright Lights
A crisp, delicate, celery-like flavor, used like spinach. Imparts a beet-like flavor.

Available:
July – November



Dandelion
For salad mix or bunching. Roots are roasted for coffee substitute.

Available:
June – November



Escarole - Batavian
Heavily ruffled, tightly packed leaves for a dense, heavy head. Milder flavor.

Available:
May – July, September – November



Eggplant - Clara
Unique, large white Italian type. Fruits are 5-6" long by 4-5" diameter.

Available:
July – October



Firewood – Wild Cherry
Seasoned for over 2 years. Best for its density and coaling qualities.

Available:
November – December



Ginger
Baby is much hotter than standard big ginger from a supermarket.

Available:
September – November



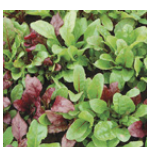
Gladiolus - Polar White
Pure white, lightly ruffled. Majestic. Most elegant of cut flowers.

Available:
July – September



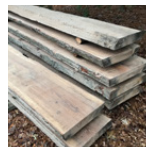
Greens Juice
A bitter blend of greens, cold pressed. High in phytonutrients, digestive tonic and energy drink.

Available:
June – November



Greens Mix - Beta Blend
Chosen from among the best beet, kale, spinach and chard varieties.

Available:
June – November



Hardwood Planks – Oak & Hickory
2 & 4". 10' length. Great look and color. Great for natural tables or benches.

Available:
June – December



Honey
Crude filtered, unpasteurized, cold spun and free from all agricultural chemicals.

Available:
June – December



Kale - White Russian
Dwarf curly kale with dark green leaves for baby leaf.

Available:
May – July, September – November



Lavender – Hidcote
Fresh harvested at the peak of their resin production.

Available:
May – July, September – November



Lettuce - Salanova
A buttery, delicate assortment of colors and textures.

Available:
May – September



Lettuce-Mesclun
Darker reds and greens. Ruffled edges provide loft, texture, and neutral flavor.

Available:
July – October



Lisianthus – White Echo Mix
Pure white flowers for early spring to summer harvest.

Available:
July – September

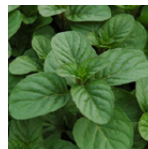
VERSAILLES FARMS LLC

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Maple Syrup
Uniquely New
England 100% pure
and natural.

Available:
All Year



Mint-Orange
Highly aromatic
Flavor infuser for
teas, cocktails and
lemonade. Strong
flavor. Citrus notes.

Available:
July – October



Mizuna
Traditional mustard
green of Japanese
origin. Mild flavor.

Available:
May – July, September – November



**Mushroom -
Shiitake**
Umami flavor. Wild
cultivated.

Available:
March - May, September - December



**Mushroom-
Oyster**
Delicate umami
flavor. Wild
cultivated.

Available:
October – November



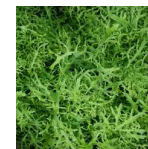
**Mushroom-Wine
Cap** Crisp, slightly
nutty flavor. Wild
cousin of the porta-
bella.

Available:
May – June



**Mushroom-
Chicken of the
Woods**
Wild cultivated. Chicken
breast taste & tex-
ture. Tender. al-dente bite

Available:
October – November



**Mustard-
Golden Frill**
Mustard flavor gives
an acute peppery
zing.

Available:
July – September



**Nasturtium -
Whirlybird Mix**
Peppery flavor.
Mixture

Available:
July – November



Pak Choi – Bopak
Dark green leaves,
white petiole. Flavor
lingers between mild
cabbage and spinach.

Available:
May – July, September– November



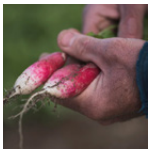
Parsley
Flat, dark green
leaves are flavorful
and used for tabouli,
meat, soups and
salads.

Available:
June – November



**Pepper -
Lunchbox Mix**
Snack peppers in
all three colors, red,
yellow, and orange.

Available:
July – October



**Radish -
d'Avignon**
A traditional variety
from Southern
France. Medium
tops.

Available:
May – November



**Radish -
Miyashige
Daikon**
Crisp radish of
highest quality.

Available:
July – November



**Radish -
Red Meat**
Watermelon
radish, white skin,
Remarkably sweet,
delicious taste.

Available:
July – November



**Rhubarb –
Crimson Red**
bright red large
stalks, sweet yet
agreeably tart.

Available:
July – November



Romaine
Tall, dark green
plants. Crisp,
durable and
delicious.

Available:
May – October



**Scallion-
White Lisbon**
Long, slender, tasty
stalks in clusters
with spring green
ends.

Available:
June – August



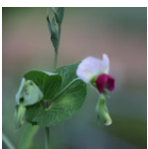
Snapdragon
Edible. A colorful
garnish for salads,
desserts, & drinks.
Floral flavor & slightly
bitter. Use sparingly.

Available:
July – October



Spinach - SV2157
Sweet and tender.
Very dark, tailored to
baby leaf production.

Available:
May – July, September – November



Sugar Peas
Dwarf Grey snow
pea. Edible flowers
brighten salads and
for candying to place
on cakes.

Available:
June – September



**Squash - Spine-
less Perfect**
Summer squash,
medium-green type.
Straight fruits on an
open plant.

Available:
June – September



Tatsoi - Koji
Dark green, hybrid
tatsoi for bunching or
baby leaf. Excellent
in salad mix.

Available:
May – July, September – November



**Tomato –
Cherry Sakura**
Delicious, juicy,
sweet flavor. Thin
skin yet firm.

Available:
May – July, September – November



Tomato Ramapo
Jersey tomato. Flesh
is smooth and juicy.

Available:
July – November



Truffle Honey
Honey infused with
French black truffles.
Delicious on cheese,
toast, or ice cream.

Available:
All Year



Turnip - Hakurei
White Japanese
salad turnip is sweet
and fruity, and the
texture is crisp and
tender.

Available:
June – November



Wasabi
Authentic Japanese
horseradish. Mild
pungent flavor that
stimulates the nose.

Available:
June – November



**Zinnia -
Benary Giant**
Vigorous all-season.
Densely petaled
blooms are up to 6"
across.

Available:
July – November


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