

Brandywine Table

A Deep-Rooted Connection to Food

AN ACCLAIMED CULINARY DUO EXPANDS TO WEST CHESTER WITH GROUND PROVISIONS: MARKET & DINING

Courtney H. Diener-Stokes

IN THE LITTLE NOOK OF HISTORIC DILWORTHTOWN, there's a gem of a restaurant that's recently taken residence in the former Inn Keeper's Kitchen. And lucky for us, plant-based pioneers of the culinary world, Rich Landau and Kate Jacoby, chose West Chester as the location for their latest vegan establishment, **Ground Provisions: Market & Dining**.

The James Beard-nominated duo's nationally acclaimed Vedge restaurant in Philadelphia was named one of the 40 most important restaurants in the past 40 years by *Food & Wine* magazine, to list just one of many accolades. Now Brandywine Valley diners have easier access to the couple's vegan cuisine, served up in an intimate dining space that makes you feel like you're in their home which, by the way, is now located on preserved land nearby in Chadds Ford.

Early in the morning this time of year, you can usually find Jacoby tending the 12 raised beds and berry patch at their farmette. Their organic garden is where she most wants to be all season long because it affords her rare moments when her professional to-do list is put on hold. Harvesting fresh herbs and vegetables for their home-cooking



Ground Provisions Market



Kate Jacoby and Rich Landau

and restaurant needs fulfills a culinary vision the couple has dreamed about for years. Their ever-changing seasonal menu is inspired by their heightened concern for where the food they feature comes from. "You really taste the difference when things like turnips and radishes are grown just 10 minutes away," Jacoby says.

After living in Center City Philadelphia for 15 years, Jacoby and Landau now feel they're living in their element, along with their 15-year-old son, Rio, and rescue cats Worf and Cauli. Being surrounded by nature is where Landau is most at ease. "I pinch myself every morning," he says. "We found a home we adore, and it feels like living." In addition to their love of the land, the couple shares a love story where food plays a central role. They pride themselves on their culinary connection and are each other's biggest fans and biggest critics. "We are groupies for each other," Landau says.

They named this new venture Ground Provisions, emblematic of how they live a more grounded life today and what's most important to them. "We're no longer chasing social media likes and culinary trends," Landau says.

You won't find vegetables cloaked in barbecue sauce at Ground Provisions this summer. Instead, you can experience your veggies embellished with something unexpected. Here are a few vegan recipes from Jacoby and Landau to inspire you to make the most of this season's harvest.



Kate Jacoby at her home garden

Brambling Man

By midsummer, you might have an abundance of juicy berries ripe for picking. Any that get squished in the process are great to buzz up into a delicious syrup for cocktails! Tart and sweet, they can take a simple cocktail and build it into something extraordinary. Oh, and while a traditional bramble cocktail works with gin, a nice savory whiskey is perfect in this riff.

Makes 4 cocktails

Blackberry Syrup Ingredients:

- 1 C. blackberries (plus extra for garnish)
- ¼ C. sugar
- ¼ C. water



Cocktail Ingredients:

- 8 oz. whiskey (for example, Bulleit Rye whiskey)
- 10 oz. blackberry syrup
- 4 oz. fresh lemon juice
- Mint leaves for garnish

To make the syrup:

Blend all ingredients in a blender. Strain to remove seeds. Store in airtight container in the refrigerator for up to three days.

To make the cocktail:

Combine whiskey, blackberry syrup and lemon

juice between two cocktail shakers. Add fresh ice and shake vigorously for about 10 seconds.

Strain the cocktail into large rocks glasses with fresh ice. Garnish with fresh mint leaves and whole blackberries. Best to drink any leftovers.

Gado Gado Cucumbers

Almost everyone knows how to make pickles. Well, here's a refreshing summer salad from Indonesia that bulks up your cukes with some extra richness from peanuts and protein while also adding a little kick from some fresh garden herbs and early peppers. Pair with a picnic lunch at the park.

Serves 4



What You Can Find at the Market

On a recent Friday visit to Ground Provisions, housed in what was formerly the Inn Keeper's Kitchen at historic Dilworthtown, I spotted collections of earthenware pots and copper cookware decorating the fireplace mantels and walls.

There was lots of activity in the kitchen, in preparation for guests dining in their cozy and rustic restaurant that evening. A bowl full of broccoli rabe from Green Meadows Farm in Gap was getting a rinse. Chef de cuisine Brandon Beringer was making a green garlic bechamel sauce that would be featured in the main course of lasagna, along with the rabe and a lentil Bolognese. I sat at a high-top cocktail table on the front porch with a friend and enjoyed some to-go offerings sold in the market.

The charming market is also a great place to pick up provisions for a picnic to enjoy at home or a nearby park. Here's a taste of what you can find:

- A selection of wine
- Prepared foods
- Pickled vegetables
- Local and organic products by artisanal farmers
- Small-batch products from around the country
- House-baked baguettes and sourdough loaves, chocolate chip cookies, brownies and more.

MARKET: Tues.-Sat., 11 to 7

What to Expect at the Restaurant

You can dine in Ground Provisions' intimate, eight-table dining room Thurs.-Sat. evenings. Dinner is a set, prix fixe, five-course meal that celebrates the bounty of each season from local farms and the owners' Lost Glove Garden located in Chadds Ford. Landau and Beringer collaborate on the plant-based menu that's updated online weekly.

Wine pairings, beer and cocktails are available. Reservations book out 30 days in advance.

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Dressing Ingredients:

- 1 oz. black vinegar
- 1 oz. sriracha
- 1 T. tamari soy sauce
- 1 T. water
- 1 T. peanut butter
- 1 tsp. sesame oil
- 1 tsp. minced ginger

- 1 tsp. minced garlic
- ½ finely minced lime leaf, about ½ tsp. packed (optional)
- 1 T. sambal chili sauce (optional if you like spice!)

Salad Ingredients:

- 2 C. sliced cucumbers (peeled and seeded if you prefer)
- ½ C. diced baked tofu (lemongrass baked tofu is ideal)
- ¼ C. chopped grilled celery
- ¼ C. chopped fresh or pickled carrots
- 2 T. chopped fresh scallion
- 1 T. chopped fresh mint
- 1 T. chopped fresh cilantro (optional)
- 1 T. chopped peanuts
- 1 T. crunchy shallot
- 1 T. finely sliced fresh hot pepper (optional)

To make the dressing:

Combine all ingredients in a medium mixing bowl and whisk together until smooth.

Transfer to an airtight container and store in the refrigerator for up to three days.

To prepare the salad:

In a large mixing bowl, gently toss together cucumbers, tofu, celery and carrot in as much dressing as you like. Ideally, each item is lightly coated, but there should not be a pool of dressing.

Serve tossed salad garnished with scallion, herbs, peanuts, shallots and hot pepper.

Store up to three days in an airtight container.

Chilled Miso Noodles

Jacoby and Landau love a good noodle all year long. While the winter calls for hot pots of all kinds, a snappy chilled ramen or soba noodle is just the thing for warmer weather. Use your favorite noodle as a canvas and pile on blistered veggies from the garden throughout the summer.

Serves 4



Sauce Ingredients:

- ½ C. vegan butter
- 2 T. white miso paste

Iconic Vegetable of the Season

Corn on the cob is one vegetable that Rich Landau is adamant about only eating when in season, and he describes corn as something that is already perfect when it comes to us and is best when eaten in its purest state.

After shucking it, he blanches it and then briefly cooks it on the grill, just enough for it to slightly char and get a smoky flavor. He dresses it with vegan butter or olive oil, and salt. Sometimes he'll boil the cobs of corn in water that has been seasoned with salt, bay leaves, pepper-corns and thyme.

- 2 T. nutritional yeast
- 1 tsp. chopped pickled ginger
- 1 tsp. sesame oil
- 1 tsp. tamari soy sauce
- 1 tsp. black pepper
- 1 tsp. white pepper
- ½ C. vegetable stock
- 1 tsp. mirin

Chilled Miso Noodles Ingredients:

- 4 packs fresh ramen noodles (about 70g per person before cooking)
- 2 T. vegetable oil (grapeseed, olive oil or any neutral oil you prefer)
- 1 tsp. sesame oil
- 1 pint fresh shishito peppers
- 1 pinch salt
- ¼ C. chopped fresh scallion
- 4 T. toasted sesame seeds
- 1 T. toasted nori flakes

To make the sauce:

Combine all ingredients in a medium mixing bowl and whisk together until smooth.

Transfer to an airtight container and keep in the refrigerator for up to three days.

To prepare the noodles:

Prepare noodles according to package instructions, but blanch immediately after done. Then drain and dress them with the vegetable oil so they don't stick together before cooling them on a sheet pan.

Heat a wok on high heat until nearly smoking. Add the sesame oil and then the shishito peppers. Allow them to blister on one side (about 90 seconds) then sprinkle with salt.

Remove the wok from heat, and allow peppers to carryover cook and stay warm.

Gently toss the noodles with the sauce. Each noodle should be evenly coated.

Serve noodles family style or in individual portions, topped with scallion, sesame seeds and nori flakes. Surround noodles with the blistered peppers.

Store in an airtight container for up to three days in the refrigerator.

Zucchini Blondie

If you're one of those people looking for a way to move through your prolific zucchini harvest (or if you live next to one), this is a great alternative to zucchini bread. A little more decadent and just as easy to bake, these treats are a must-have this summer! Best when served warm and paired with ice cream.

Serves 8 (varies depending on how large you cut the squares)

- 1½ C. vegan butter
- 3 C. brown sugar
- 3 C. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- 2 tsp. tapioca powder
- ¼ C. water
- 1 tsp. vanilla extract
- 2 C. shredded zucchini



Preheat oven to 350° and line a 9 x 13-inch baking pan with parchment paper.

In a large mixing bowl, cream together the vegan butter and brown sugar until smooth.

Sift together flour, baking powder and salt.

Whisk together tapioca powder and water until fully combined, about 3 minutes. Then stir in vanilla extract.

Add the whisked ingredients to the creamed butter mixture and combine.

Fold in the flour mixture just until it comes together, adding ½ C. of the shredded zucchini at a time.

Pour into a lined baking pan. Then arrange remaining shredded zucchini on top. Bake for 30–35 minutes, until golden brown and a toothpick inserted in the center comes out clean.

Serve immediately with a scoop of ice cream or allow it to fully cool for a snack anytime.

Store in an airtight container at room temperature for up to four days. ♦

Courtney Diener-Stokes is an award-winning journalist, author, food writer, photographer and food stylist. Most recently she co-authored the Kimberton Whole Foods Cookbook and Farmhouse Manna: Nourishing Recipes and Rituals for Head, Heart, Hands & Soul. She lives in the Oley Valley countryside with her husband, three children, two Babydoll Southdown sheep, a flock of bantam chickens and a Bernedoodle named Daisy.



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