

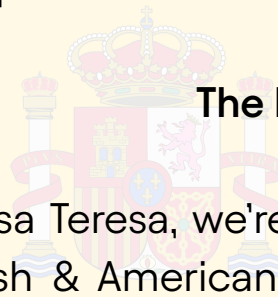
EAT 250

CELEBRATING 250 YEARS OF AMERICAN
HISTORY THROUGH FLAVOR

Available June 15-June 27

Autumn Olive Farms Heritage Pork Steak, Spanish White Beans, Allioli, Market Greens \$50

The Iberian Pig's American Journey



At Casa Teresa, we're celebrating the shared culinary traditions of Spanish & American animal husbandry through one of the most beloved staples of American barbecue and classic Spanish cuisine, the pig.



In fact, the Ossabaw heritage hogs from Autumn Olive Farms owe their ancestry directly to Spain: Descended from Iberian pigs brought to the Americas by Spanish explorers more than 500 years ago, the Ossabaw heritage hog carries a forgotten story of migration, survival, and cultural exchange. Today, that story continues in Virginia through the remarkable work of Autumn Olive Farms, whose commitment to heritage breeds, forest foraging, animal welfare, and regenerative farming has helped preserve one of America's most unique pork traditions.

Raised outdoors among Virginia woodlands and fed on acorns, nuts, and native forage, these animals reflect a striking connection to the Ibérico pigs of Spain's dehesa. For EAT250, Casa Teresa honors this shared Atlantic history through smoke, fire, Virginia cider, and Spanish sherry — celebrating the journey of a pig that helped shape both American and Iberian food culture.