

Down on the Farm: Facts about Farm-to-Table

From harvest to service, here's what you should know!

Farm-to-Table Means...

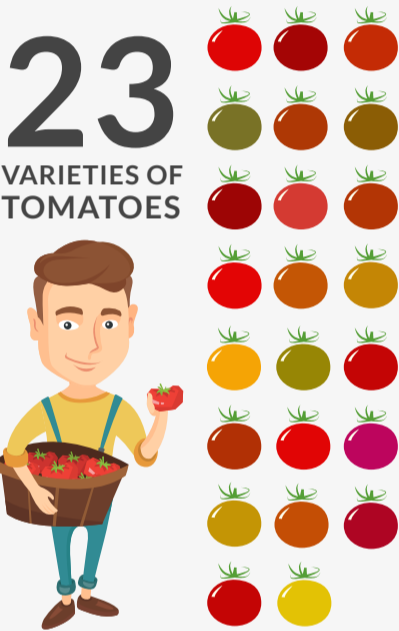


1 FULL-TIME FARMER

2.76 ACRES OF FARMLAND

...eating fresher because ingredients are prepared and served sooner. Faster process time equals fresher food.

A Variety of Ingredients



5 VARIETIES OF MINT

An illustration of five different varieties of mint leaves, each shown as a small green leaf icon.

4 VARIETIES OF BASIL

An illustration of four different varieties of basil leaves, each shown as a small green leaf icon.

Our food includes ingredients all from local farms. More varieties in ingredients mean more varieties in flavor!

...eating smarter

Fewer Hungry Mouths

1011 LBS OF PRODUCE DONATED



...giving back

A Fruitful Harvest: 2016 in Review

HARVESTED:



2,600 POUNDS OF BUTTERCUP SQUASH



85 POUNDS OF CURRANTS



461 BOUQUETS OF FLOWERS USED

PREPARED:



93 POUNDS OF KIMCHI



105 GALLONS OF PICKLES



64 QUARTS OF TOMATO JAM



98 QUARTS OF PESTO

When ingredients are natural and not processed with chemicals or preservatives, your food is created with the best quality.

...eating healthier