Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Fairfield County

Bloodroot Vegetarian Restaurant

85 Ferris Street
Bridgeport CT 06605
203-576-9168
www.bloodroot.com
Contact: Selma Miriam
Chef Owner

A feminist vegetarian restaurant. We use what's close at hand, what is most fresh and local and therefore least expensive and least "preserved".
2010 FTC Week Participant.

Boxcar Cantina

44 Old Field Point Road
Greenwich CT 06830
203-661-4774
www.boxcarcantina.com
Contact: Nancy Allen Roper
Chef Owner

Boxcar Cantina emphasizes simple, well-prepared meals with wholesome ingredients. We make our own tortillas and chips. The salsa, beans and Spanish brown rice are all made fresh daily.
Our lettuces are organic. Our beef is Connecticut pasture raised. We locally source our ingredients at every opportunity. We think you will notice the difference. 2010 FTC Week Participant.

Brownson Country Club

15 Soundview Ave
Shelton CT 06484
203-929-0555
www.brownsoncc.com
Contact: Wayne A. Kregling
Executive Chef

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Fairfield County

Catch A Healthy Habit Café

39 Unquowa Road
Fairfield CT
203-292-8190
www.Catchahealthyhabit.com
Contact: Glen Colello
Owner

Healthy juice, smoothies, salads, and treats, wheatgrass, raw chocolate, dairy-free, sugar-free ice cream. Specialty products, educational workshops and materials. 2010 FTC Week Participant.
Food is made at the cafe with ALL ORGANIC ingredients and juices and smoothies! All the water that cleans the veggies an is used in any recipe is filtered and we use a reverse osmosis unit to remove fluoride from the water.

Chef Tor Robert Sporré

2424 Saugatuck Station
Westport CT 06880
203-451-6888
www.torsporre.com
Contact: Tor Sporre
Chef - Owner

Holistic personal chef. Tor's "Ask the Chef" program at the Sunday Farmers' Market in Westport makes supports CT agriculture, and inspires home cooks to try new ways with the seasonal produce with his weekly recipes.

Cobbs Mill Inn Restaurant

12 Old Mill Road
Weston CT 06883
203-227-7221
www.cobbsmillinn.com
Contact: Dana Calbo
Chef

Committed to the proposition of being the premier restaurant and catering facility in CT and the NY Metro region, we use only the finest and freshest products and ingredients from world-class suppliers.

Culinart

175 Sunnyside Blvd.
Plainview NY 11803
516-390-2725

Contact: Roger Beaulieu
Corporate Chef

Featuring CT Grown in our corporate dining facilities throughout CT.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Fairfield County

Danbury Hospital

24 Hospital Avenue
Danbury CT 06810
203-739-7942

Contact: Richard Zettergren
Food Service Director

Self-operating department of dining services. Currently using local apples, wants to increase local selections.

David's Catering

471 Elm Street
Stamford CT 06902
203-324-5724
www.davidscatering.com
Contact: David Cingari
Chef Owner

To provide innovative, delicious, quality food with the highest standards in food safety; accompanied by superior, personal, professional service. Using CT Grown whenever possible.

Dressing Room A Homegrown Restaurant

27 Powers Court
Westport CT 06880
203-226-1114
www.dressingroomhomegrown.com
Contact: Michel Nischan
Executive Chef

Committed to supporting local farmers, fishers and producers by cooking food that recaptures the simple and pure tastes found in locally grown, natural and organic ingredients. Featuring CT oysters, Beltane and Beaver Brook Farms cheeses, and more.

Farmers Table, The

21 Forest Street
New Canaan CT 06840
203-594-7890

Contact: Robert Ubaldo

Using produce from our own farms; looking to add CT Grown beef, lamb, cheese, additional produce, and other local ingredients. Prefer all-natural or organic.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Fairfield County

Green Gourmet to Go

2984 Fairfield Avenue
Bridgeport CT 06605
203-873-0057
www.greengourmettogo.com
Contact: Linda Soper-Kolton
2010 FTC Week Participant.

Health In A Hurry

1891 Post Road
Fairfield CT 06824
203-254-5777

Contact: Chris Howard
We are a dynamic alternative to other readily available fast food restaurants eliminating the challenge of eating healthy and offering you menu items that are stimulating and satisfying.

le Farm

256 Post Road East
Westport CT 06880
203-557-3701
www.lefarmwestport.com
Contact: Bill Taibe
2010 FTC Week Participant.

Napa & Co.

75 Broad Street
Stamford CT 06901
203-353-3319
www.napaandcompany.com
Contact: Arik Bensimon
Chef
Napa is a celebration of the bounty of our land and the people who are inspired by it. Savor fresh food, locally driven and un-manipulated.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Fairfield County

Plum-Luv-Foods

CT

203-482-0843

Contact: Kristopher (Chef Plum) Plummer
Executive Chef / Owner

Private chef and caterer in the lower Fairfield - Westchester area, using only local meats and produce.

Skinny Pines, LLC

Easton CT

203-727-8177

www.skinnypines.com

Contact: Jeff Borofsky

Portable wood-fired, brick-oven catering company and artisan bakery dedicated to using locally produced ingredients whenever possible.

Founder/Chef Jeffrey R Borofsky is a classically trained chef who attended the Connecticut Culinary Institute where he excelled.

2010 FTC Week Participant.

Something Fishy Catering

14 Depot Place

Bethel CT 06801

203-241-1513

www.somethingsfishycatering.com

Contact: Michael Bick
Chef

2010 FTC Week Participant.

Sono Baking Company & Café

101 South Water Street

South Norwalk CT

203-847-7666

www.sonobaking.com

Contact: John Barricelli
Owner

A homey, inviting café which offers a simple, delicious menu featuring many CT Grown ingredients. Catering available. Also offering artisan breads, top quality French style pastries, specialty cakes.

Fairfield County

Stamford Yacht Club

97 Ocean Drive
Stamford CT 06902
203-323-3161
www.stamfordyc.com
Contact: Quint Smith
Executive Chef

2010 FTC Week Participant.

Stepney Kitchen

440 Main Street
Monroe CT 06468
203-561-8625
www.stepneykitchen.com
Contact: Jason Hall
Chef Owner

We use CT Grown ingredients whenever possible. Visit our website to see our current menu.

Sugar & Olives

21 1/2 Lois Street
Norwalk CT 06851
203-454-3663
www.sugarandolives.com
Contact: Jennifer Balin
Chef Owner

Dedicated to making wholesome, healthy (and happy) food. Our products are made with love from local, organic (whenever possible), fresh and locally-sourced ingredients.
We have sought out smaller, family-run farms from which we buy dairy and produce. Our food uses whole grains and is trans-fat free; olive oil is used in many recipes instead of butter.
2010 FTC Week Participant.

Fairfield County

Unquowa School

981 Stratfield Road
Fairfield CT 06825
203-336-3801
http://www.unquowa.org/
Contact: Peter Gorman
Chef

We focus on serving as much fresh regional and seasonal fare as is possible with as little packaging waste. We serve organic milk and cage-free eggs, CT Grown fruits, vegetables and meats, and our students compost the scraps from our kitchen.

2010 FTC Week Participant.

White Silo Farm & Winery

32 Route 37 East
Sherman CT 06784
860-355-0271
www.whitesilowinery.com
Contact: Marianne Vandenburgh
Kitchen Consultant

White Silo Farm is a small specialty winery. All of our wine is produced from our own farm-grown fruit. Our new kitchen makes delectible foods using crops grown on our farm.

2010 FTC Week Participant.

Wilton Public Schools / Chartwells

395 Danbury Road
Wilton CT 06897
203-834-4990

Contact: Brian Reynolds
Director Dining Services

2010 FTC Week Participant.

Woodway Country Club

540 Hoyt Street
Darien CT 06820
203-322-1661 ext. 217

Contact: Richard Scully
Executive Chef

Featuring locally made bread from Wavehill Bread, CT Grown oysters, and more.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

2hopewell

2 Hopewell Road
South Glastonbury CT
860-633-9600
http://www.2hopewell.com/
Contact: Bill Driggs
Co-Owner

Americana with modernist leanings, we emphasize local, organic, natural, and free-range ingredients. We are in the heart of South Glastonbury's farmland and feature our neighbor's bounty, direct from the field to your table.

Angry Olive Italian Bistro, The

1625 Silas Deane Highway, 5 Waterchase Drive
Rocky Hill CT 06067
860-257-8402
www.theangryolive.com
Contact: Patty Boissonneault
2010 FTC Week Participant.

Bloomfield High School

6 Huckleberry Ln
Bloomfield CT 06002
860-286-2630 ext 131
www.bloomfieldschools.org
Contact: Paul Waszkelewicz
Chef Instructor

Using CT Grown whenever possible.

Bricco Trattoria

124 Hebron Avenue
Glastonbury CT 06033
860-233-0220
www.billygrant.com
Contact: Billy Grant
Chef-Owner

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

Cavey's

45 East Center Street
Manchester CT 06040
860-643-2751
www.caveysrestaurant.com
Contact: Steve Cavagnero
Chef Owner

Two distinctly different restaurants: Nothern Italian upstairs; Modern French downstairs. We use an abundance of CT Grown seafood, dairy, fruits, and vegetables in both.

City Steam Brewery Café

942 Main Street
Hartford CT 06103
860-525-1600
http://www.citysteambrewerycafe.com/
Contact: Christy
General Manager

We source locally and use CT Grown ingredients whenever possible.

Classic Cakes

20 Jefferson Avenue, Suite 1
West Hartford CT 06110-1200
860-586-8202
www.classiccakescm.com
Contact: Carol Murdock
Chef Owner

Custom cakes and gourmet baked goods featuring CTGrown seasonal fruits and cheeses.

Country Club of Farmington

806 Farmington Avenue
Farmington CT 06034
860-677-1681 ext. 17
www.farmingtoncountryclub.com
Contact: Leo Bushey
Executive Chef

Using local produce and seeking out local meats, dairy, and more.
2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

Ferme Restaurant & Tap Room

279 Avon Mountain Road
Avon CT 06001
860-269-0240
www.avonoldfarmshotel.com
Contact: Carl Rynecki
Executive Chef de Cuisine

Featuring fresh, local ingredients and farm-to-table dining.
2010 FTC Week Participant.

Firebox Restaurant

539 Broad Street
Hartford CT 06106
860-246-1222
www.fireboxrestaurant.com
Contact: Daniel Meiser
General Manager

We believe the best food travels the shortest distance from farm to table, that locally grown ingredients combined with classic technique and innovative thinking make for an enjoyable experience.
2010 FTC Week Participant.

Grant's Restaurant and Bar

977 Farmington Avenue
West Hartford CT 06107
860-236-1930
http://www.billygrant.com/grants.htm
Contact: Billy Grant
Chef Owner

We strive to use the very best ingredients, be obsessive about freshness and flavor, make it from "scratch," and make it perfect every time. Using CT Grown whenever possible.
2010 FTC Week Participant.

Hartford Canoe Club

75 Riverside Drive
East Hartford CT 06118
860-568-9230

Contact: Ani Robaina
Executive Chef/Manager

We use CT Grown products whenever possible.

Hartford County

Hartford Public Schools
270 Murphy Road
Hartford CT 06114
860-695-8491

Contact: Lonnie Burt
Food Service Director

Proud member of CT Farm-to-School Program - serving CT Grown in our school meals whenever possible.

Hartford Steam Boiler / Restaurant Associates
One State Street
Hartford CT 06102
860-722-5310

Contact: Bryan Hickey
Executive Chef

J. Foster Ice Cream
894 Hopmeadow Street
Simsbury CT 06070
860-651-1499
www.jfostericecream.com
Contact: John D'Arcangelo
2010 FTC Week Participant.

J. Foster Ice Cream
4 Bailey Road
Avon CT 06001
860-676-2663
www.jfostericecream.com
Contact: John D'Arcangelo
2010 FTC Week Participant.

Landmark Café
867 Main Street
Manchester CT 06040
860-432-7344
www.thelandmarkcafe.com
Contact: Tim Bergin
Executive Chef

Our menu features fresh CT Seafood and CT Grown produce, as well as scrumptious homemade desserts.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

Lincoln Culinary Institute

85 Sigourney Street
Hartford CT 06105
860-895-6116
www.ctculinary.edu
Contact: Mike Kelly
Purchasing Chef

We are committed to the use of CT Grown products whenever possible.
2010 FTC Week Participant.

Marriott - Hartford / Rocky Hill

100 Capital Boulevard
Rocky Hill CT 06067

Contact: Jim Oswald

Using CT Grown whenever possible.

Matthew's Restaurant

55 Mill Street
Unionville CT 06085
860-673-7373
www.matthews-restaurant.com
Contact: Matthew Popkin
Chef Owner

We are using as much CT Grown product on our menu as possible. Please come visit!
2010 FTC Week Participant.

Max Amore Ristorante

Somerset Square, 140 Glastonbury Blvd.
Glastonbury CT 06033
860-633-3873
www.maxrestaurantgroup.com
Contact: Ted Burnett
Executive Chef

We use seasonal CT Grown produce, local cheese and dairy, shoreline seafood and shellfish.
2010 FTC Week Participant.

Hartford County

Max Burger
127 LaSalle Road
West Hartford CT 06107
860-232-3300
www.maxrestaurantgroup.com
Contact: Neil Rogers
Max Restaurant Group is committed to supporting local producers and uses CT Grown whenever possible.
2010 FTC Week Participant.

Max Downtown
185 Asylum Street
Hartford CT 06103
860-522-2530
www.maxrestaurantgroup.com
Contact: Hunter Morton
Executive Chef
We use seasonal CT Grown produce, local cheese and dairy, shoreline seafood and shellfish.
2010 FTC Week Participant.

Max Fish
110 Glastonbury Boulevard
Glastonbury CT 06033
860-652-3474
www.maxrestaurantgroup.com
Contact: Adam Alderin
Executive Chef
We use seasonal CT Grown produce, local cheese and dairy, shoreline seafood and shellfish.
2010 FTC Week Participant.

Max-A-Mia Ristorante
70 East Main Street
Avon CT 06001
860-677-6299
www.maxrestaurantgroup.com
Contact: Michael LeFebvre
Executive Chef
We use seasonal CT Grown produce, local cheese and dairy, shoreline seafood and shellfish.
2010 FTC Week Participant.

Hartford County

Max's Oyster Bar

964 Farmington Avenue
West Hartford CT 06107
860-236-6299
www.maxrestaurantgroup.com
Contact: Scott Miller
Executive Chef

We use a wide variety of CT Grown products from local farms.
2010 FTC Week Participant.

Max's Tavern

1000 West Columbus Avenue
Springfield MA 01105
413-746-6299
www.maxrestaurantgroup.com
Contact: John Thomas
General Manager

Max Restaurant Group is committed to supporting local producers and uses CT Grown whenever possible.

Metro Bis

928 Hopmeadow Street
Simsbury CT 06070
860-651-1908
www.metrobis.com
Contact: Christopher Prosperi
Chef Owner

Metro Bis was named one of the best restaurants in the country by the 2006 US Zagat Survey, and was one of 20 selected nationwide to participate in the Int'l Assoc. of Culinary Professionals Foundation's celebration of Julia Child's 90th birthday.

Mill at 2T, The

2 Tunxis Road
Tariffville CT 06081
860-658-7890
www.themillat2t.com
Contact: Ryan Jones
Chef Owner

Casual elegance and the freshest local ingredients come together in a quaint setting by the river in the historic mill in Tariffville

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

Mulberry Street

981 Main Street
Manchester CT 06040
860-645-8646
www.mulberrystreetnow.com
Contact: Bob Sulick
Co-Owner

Using produce and herbs from our own rooftop garden and from local farms.
2010 FTC Week Participant.

Northeast Utilities / Eurest Dining Services

107 Seldon Street
Berlin CT 06037
860-665-5063

Contact: Tim Robinson
Food Service Director

Eurest supports local produce farmers gives our customers the freshest and most flavorful produce. At our operation we purchase $2500 a week in produce and whenever possible we will purchase local produce.

Olive Tree Personal Chef Service, The

Farmington Valley CT
and Central CT
860-796-6101
www.theolivetreechef.com
Contact: Kevin Stahl
Chef Owner

The Olive Tree supports agriculture by using the freshest CT Grown ingredients from local farms.

OPorto Restarurant

2074 Park Street
Hartford CT 06106
860-233-3184
www.oportohartford.com
Contact: Sergio De Sousa
2010 FTC Week Participant.

Hartford County

Papacelle

152 Simsbury Road, Building 9 (Riverdale Farms)
Avon CT 06001
860-269-3121
www.papacelle.com
Contact: David Pianka
Chef-Owner

Brothers David and Adam Pianka use fresh, local, natural, and organic ingredients whenever possible. Everything is made from scratch - pasta, gelato, bread, etc. - on premises.

Peppercorn's Grill

357 Main Street
Hartford CT 06106
860-547-1714
www.peppercornsgrill.com
Contact: Dino Cialfi

Using fresh, seasonal, local ingredients.
2010 FTC Week Participant.

Peppercorns Personal Chef Service LLC

16 Wolcott Street
Southington CT 06489
860-518-6539
www.peppercornspcs.com
Contact: Cathy Blanchette
Chef Owner

Personal chef services offering in-home meals made with local, healthful ingredients.

Plan B Burger Bar

4 Railroad Street
Simsbury CT 06070
860-657-4477
www.PlanbBurger.com
Contact: Lena DiGenti

Local, organic and sustainable food and drinks are offered in an energetic and stylish environment. We feature 100% certified humane beef, creating fresh ground burgers, steaks and other creative beef dishes.
Seasonal and local produce and craft beers are featured along with over 50 boutique bourbons.

Hartford County

Plan B Burger Bar

120 Hebron Avenue
Glastonbury CT 06033
860-430-9737
www.PlanbBurger.com
Contact: Lena DiGenti

Local, organic and sustainable food and drinks are offered in an energetic and stylish environment. We feature 100% certified humane beef, creating fresh ground burgers, steaks and other creative beef dishes.

Seasonal and local produce and craft beers are featured along with over 50 boutique bourbons.

Plan B Burger Bar

138 Park Road
West Hartford CT 06107
860-231-1199
www.PlanbBurger.com
Contact: Lena DiGenti

Local, organic and sustainable food and drinks are offered in an energetic and stylish environment. We feature 100% certified humane beef, creating fresh ground burgers, steaks and other creative beef dishes.

Seasonal and local produce and craft beers are featured along with over 50 boutique bourbons.

Polytechnic ON20

One State Street
Hartford CT 06103
860-722-5263
www.ontwenty.com
Contact: Noel Jones
Executive Chef

Superior quality products are at the core of good cuisine. Passion drives where our product is procured… local, organic and always fresh.

The beauty alive in raw food products is fun and joyful for us! We journey toward perfection knowing full well that excellence is all in the journey and is not a destination.

Pond House Café

1555 Asylum Avenue
West Hartford CT 06117
860-231-8823
www.pondhousecafe.com
Contact: Lisa Deedy
Sales Manager

Using fresh, local ingredients.

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Hartford County

Pratt and Whitney / DGM Eurest Dining Services

East Hartford CT

Contact: Jim Randles

Using CT Grown whenever possible.

Restaurant Bricco

78 LaSalle Road
West Hartford CT 06107
860-233-0220
http://www.billygrant.com/bricco.htm
Contact: Billy Grant
Chef Owner

We strive to use the very best ingredients, be obsessive about freshness and flavor, make it from "scratch," and make it perfect every time. Using CT Grown whenever possible.

2010 FTC Week Participant.

Seabury Retirement

200 Seabury Drive (off Wintonbury Avenue)
Bloomfield CT 06002
860-243-6061
www.seaburyretirement.com
Contact: Ken Cassella
Executive Chef

Seabury is committed to a "Wellness for Life" philosophy by meeting the physical/nutritional, spiritual, social/emotional, intellectual, and vocational needs of the people we serve.

We use CT Grown ingredients whenever possible.

Terry Walters, LLC

CT
860-404-0175
www.terrywalters.net
Contact: Terry Walters
CEO

Terry is about eating clean and living well. She believes in nourishing yourself with nutrient-rich foods in a rainbow of colors and a full spectrum of tastes. She is about eating foods from living plants, not processing plants.

CLEAN FOOD is an encouraging, easy-to-understand guide to eating closer to the source and benefiting from the rich nutritional profile of the freshest, in-season, locally grown ingredients.

Hartford County

The Half Door

270 Sisson Avenue
Hartford CT 06105
860-232-7827
www.thehalfdoorhfd.com
Contact: Lena DiGenti
Brand Strategist

We're a gastropub, so by definition our focus is on high quality, regional cooking with local ingredients, along with specialty beers and drinks form around the world, all in a relaxed setting.

The Kitchen at Billings Forge

559 Broad Street
Hartford CT 06106
860-727-8752
www.thekitchencatering.org
Contact: Julie Carrion
Director of Catering and Education

We are a farm-to-table catering business, using CT Grown ingredients of all types.
2010 FTC Week Participant.

Tisane Euro Asian Café

537 Farmington Ave
Hartford CT 06105
860-523-5417
www.mytisane.com
Contact: Lena DiGenti
Brand Strategist

We offer a unique fusion cuisine using traditional European techniques, cross pollinated with Asian spices and local ingredients to create a perfect harmony between taste, texture, color and aroma.

Trumbull Kitchen

150 Trumbull Street
Hartford CT 06103
860-493-7415
www.maxrestaurantgroup.com
Contact: Chris Torla
Chef/Owner

Max Restaurant Group is committed to supporting local producers and uses CT Grown whenever possible.
2010 FTC Week Participant.

Hartford County

Watkinson School / Fitz Vogt & Associates

180 Bloomfield Avenue
Hartford CT 06105
860-236-5618
www.watkinson.org
Contact: Jon Birney
Food Service Director

We work with organizations and institutions to help them join the worldwide revolution of providing local and sustainable food.

Whittlemore Thyme Catering, Personal Chef, and Instruction Services

P.O. Box 8001
Manchester CT 06066
860-461-4451

Contact: Shirley Markham
Chef Owner

Former CT farmer, now a working chef utilizing CT Grown products as much as possible, and supporting sustainable agriculture in CT.

Whole Foods Market

50 Raymond Road
West Hartford 06107
860-523-5700

Contact: Meg Buchsbaum
Catering Director

Our catering and prepared foods use local ingredients whenever possible.

Litchfield County

Anne Gallagher Catering

P.O. Box 107, 148 Walkerbrook Road
Washington Depot CT 06794
860-354-1654
www.plowtoplate.org
Contact: Anne Gallagher
Chef Owner

Catering and personal chef services emphasizing the finest, freshest, ingredients. Macrobiotic, vegan, and other dietary requests accommodated.

Restaurants and Dining Facilities Serving CT Grown

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Litchfield County

Bantam Bread

853 Bantam Rd.
Bantam CT 06750
860-567-2737

Contact: Niles Golovin
Owner

2010 FTC Week Participant.

Black Rock Tavern & Restaurant

76-78 Main Street
Thomaston CT 06787
860-283-4447
www.blackrocktavern.com
Contact: Red Lanphear
Chef Owner

Award-winning Chef Red prepares International American cuisine with Italian, Portuguese and French influences. Three Bald Men Burger is made from CT Grown grass-fed beef from Laurel Ridge Farm. The menu features local produce and herbs in season.

Community Table

223 Litchfield Turnpike, Route 202
New Preston CT 06777
504-330-6901

Contact: Joel Viehland
Executive Chef

New casual dining place sourcing all ingredients from local farms.

Edibles Advocate Alliance, LLC

346 Main Street South
Woodbury CT 06798
203-266-4331
www.ediblesadvocatealliance.org
Contact: Emily Brooks
CEO/Executive Director

Our focus is reducing obesity and increasing wellness and the goals for increased sourcing of local, sustainable foods, while supporting economic development, community building and sustainable agriculture initiatiatives.

Restaurants and Dining Facilities Serving CT Grown

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Litchfield County

Good News Cafe

694 Main Street South
Woodbury CT 06798
203-266-4663
www.good-news-cafe.com
Contact: Carole Peck
Chef Owner
Legendary champion of the freshest local foods available.

Hopkins Inn

22 Hopkins Road
New Preston CT 06777
860-868-7295
www.thehopkinsinn.com/Restaurant/restaurant.html
Contact: Jiri Krejcir
Specializing in contemporary Austrian cuisine, menu choices range from Wienerschnitzel and Piccata Milanaise to Steamed Lobsters and Live Trout Bleu.
We use CT Grown ingredients from local farms in season and feature wines from Hopkins Vineyards.

LaBonne's Market - Salisbury

22 Academy Street
Salisbury CT 06068
860-435-2559

Contact: Robert LaBonne Jr.
President
Featuring the freshest, highest quality foods available. We are dedicated to keeping it local. Custom catering available.

LaBonne's Market - Watertown

639 Straits Turnpike
Watertown CT 06795
860-274-9631

Contact: Robert LaBonne Jr.
President
Featuring the freshest, highest quality foods available. We are dedicated to keeping it local. Custom catering available.

Restaurants and Dining Facilities Serving CT Grown

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Litchfield County

LaBonne's Market - Woodbury

238 Main Street South
Woodbury CT 06795
203-266-4202

Contact: Robert LaBonne Jr.
President

Featuring the freshest, highest quality foods available. We are dedicated to keeping it local. Custom catering available.

Mamie's

162 Baker Road
Roxbury CT 06783
860-210-0618
www.mamiesrestaurant.com
Contact: Matthew Keys
General Manager

Our menu changes weekly as we source the highest-quality local produce, freshest seafood, and quality meats. We feature both rural French and American heirloom cuisine.

Market, The

55 Village Green Drive
Litchfield CT 06759
860-567-1900
www.allthingswholesome.com
Contact: Stephen Warshaw
Managing Partner

Complete line of fresh and prepared foods. We are committed to offering our customers the finest, freshest CT Grown products.

Miranda Vineyard

42 Ives Road
Goshen CT 06756
860-491-9906
www.mirandavineyard.com
Contact: Maria Miranda

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

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Litchfield County

New Milford Hospital / Unidine

21 Elm Street
New Milford CT 06776
860-350-7334
www.newmilfordhospital.org
Contact: Kerry Gold
Director of Dining Services

We are using fresh, local ingredients in our meals and cafeteria. Proud partner in Plow to Plate's healthy community revolution.
2010 FTC Week Participant.

New Morning Natural and Organic

738 Main St S - Middle Quarter Mall
Woodbury CT 06798
203-263-0673 ext. 315
www.newmorn.com
Contact: Carol Byer-Alcorace
Executive Chef

New Morning's unique fresh prepared foods counter, the Provender, is a gourmet source for ready-to-eat local, natural, and organic foods.
2010 FTC Week Participant.

Pantry, The

Washington Depot CT

Contact: Michael Ackerman
Owner

Restaurant, catering company, and purveyor of fine foods and gifts and accessories for the kitchen and table. In Washington Depot for over 30 years, we source from local farms and purveyors.
2010 FTC Week Participant.

Salsa Restaurant

54 Railroad Street
New Milford CT 06776
860-350-0701

Contact: Billy Thomas
Chef-Owner

Using fresh local ingredients. Proud partner in Plow to Plate's healthy community revolution.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Litchfield County

Tilden Seafood

174 West Street
Litchfield CT 06759
860-567-4400

Contact:
Fresh seafood, special orders, catering, and clambakes. We feature CT Grown whenever available.

Trinity Conference Center

79B Lower River Road
West Cornwall CT 06796
860-672-1000
www.trinitywallstreet.org/center
Contact: Corey Seigel
Executive Chef
Our "Project 120" seeks to bring as much fresh food (and some prepared) as possible from within a 120 mile radius of West Cornwall. We continue to seek new farmers and producers as suppliers.

Upper Crust Trattoria

373 Litchfield Road
New Milford CT 06776
860- 350-0006

Contact: William Cosgrove
Chef
Small restaurant specializing in Northern Italian Cuisine since 2001 and dedicated to the use of local products whenever available. Proud partner in Plow to Plate's healthy community revolution.

West Street Grill

43 West Street
Litchfield CT
860-567-3885

Contact: James O'Shea
Owner/Chef
Founder of the New American Kitchen in Litchfield County, 1990. Featuring the finest, freshest local ingredients in season.

Litchfield County

White Hart, The

15 Undermountain Road
Salisbury CT 06068
860-435-0030
www.whitehartinn.com
Contact: Tamara Hengen
Farm-to-Table fresh food made from ingredients from our own Twin Lakes Farm, just four miles down the road. It's local, green, sustainable, and delicious!
2010 FTC Week Participant.

Winvian

155 Alain White Road
Morris CT 06763
860-567-9600
www.winvian.com
Contact: Chris Eddy
Executive Chef
Winvian is a luxury resort in the Litchfield Hills that offers guests flawless presentations of the freshest, seasonal, local ingredients.

Woodward House

4 The Green
Bethlehem CT
203-266-6902
www.thewoodwardhouse.com
Contact: Jerry Reveron
Chef Owner
Every course is freshly prepared, using only fine and local ingredients.

Middlesex County

Alforno Trattoria

1654 Boston Post Road
Old Saybrook CT 06417
860-399-4166
www.alforno.net
Contact: Linda Zemmel
Using fresh, seasonal, local ingredients.
2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Middlesex County

All About Food

PO Box 449, Ferry RD
Chester CT 06412-0449
860-526-4154
www.allaboutfood.com
Contact: Priscilla Martel
Owner

Priscilla Martel honed her cooking skills as chef of Restaurant du Village in Chester, which she opened with Charles van Over in 1979. Today, she operates All About Food™, which creates innovative products, menus and food service marketing programs.

She uses CT Grown products in her recipe testing for the Chester Sunday Market, for articles in Flavor and the Menu Magazine and for On Cooking: A Textbook of Culinary Fundamentals, the book she co-authors in its 5th edition.

Aspen Restaurant and Bar

2 Main Street
Old Saybrook CT 06470
860-395-5888
www.aspenct.com/
Contact: David Borselle Jr.
Executive Chef

Aspen Restaurant serves Contemporary American Cuisine, seasonally inspired and globally influenced. We feature CT Grown meats, seafood, and produce in our menus.

Copper Beech Inn

46 Main Street
Ivoryton CT 06442
860-767-0330
http://www.copperbeechinn.com/dining_CBI.htm
Contact: Tyler Anderson
Executive Chef

Our nationally-recognized chef is inspired by local ingredients. Selected as one of the "Top 100 Hotel Restaurants in America" by USA Today and Zagat, the Inn caters to food enthusiasts and wine lovers alike.

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Middlesex County

It's Only Natural Restaurant and ION Farm

386 Main Street
Middletown CT 06457
860-346-9210
www.ionrestaurant.com
Contact: Mark Shadle
Chef Owner

Specializing in the finest vegan, vegetarian, and macrobiotic dining experience found anywhere. We feature fresh, local ingredients in our delicious, healthful recipes. Catering available.
2010 FTC Week Participant.

Lyman Orchards Apple Barrel

Jct of Routes 147 & 157
Middlefield CT 06455
860-349-6040
www.lymanorchards.com
Contact: Mike Welch
Food Service Director

Soups, salads, sandwiches and hot entrees are made fresh daily by our Deli team, using the freshest and finest foods available.

Perk on Main

6 Main Street
Durham CT 06422
860-349-5335
www.perkonmain.com
Contact: Katie Hughes
Owner-Operator

2010 FTC Week Participant.

Restaurant L&E and the French 75 Bar

59 Main Street
Chester CT 06412
860-526-5301
http://www.restaurantfrench75bar.com/
Contact: Linda Reid

Featuring fresh, local ingredients.

Middlesex County

River Tavern

23 Main Street
Chester CT 06412
860-526-9417
www.rivertavernchester.net
Contact: Jonathan Rapp
Chef Owner

We are passionate about cooking food that is simple and honest, using the freshest ingredients sourced from local farmers and fishermen, and we thrive on the challenge of creating a menu that changes daily.
2010 FTC Week Participant.

Saybrook Point Inn and Spa

Two Bridge Street
Old Saybrook CT 06475
860-395-2000
www.saybrook.com
Contact: Carlos Cassar
Executive Chef

AAA FourDiamond rated restaurant and recognized by Zagat's Guide as one of the top restaurants in the United States. We serve CT Grown and organic products whenever possible, including Star Light Gardens greens and Stonington scallops.
2010 FTC Week Participant.

Squiggy's Lakeside

218 West Main Street
Chester CT
860-526-0029
www.squiggyslakeside.com
Contact: Nancy Freeborn
Manager

Squiggy's Lakeside is a seasonal eatery that prepares favorite classic foods using fresh, healthy, local ingredients with a creative twist.

Middlesex County

Tschudin Chocolates & Confections

100 Riverview Center (Corner of Main and Court Streets)
Middletown CT 06457
860-759-2222
www.tschocolates.com (under development)
Contact: Rob Lucheme
Owner

We make desserts and produce artisanal chocolates and confections, using dairy, aromatics, sweeteners and sugars, including invert sugars such as honey. Our goal is to eventually use all local dairy, jams, and aromatics.

We have limited refrigeration space and limited time to run about, so we are always looking for local producers who can deliver on occasion.
2010 FTC Week Participant.

Wesleyan University / Bon Appetit

45 Wyllys Avenue
Middletown CT 06459
860-685-2129
www.bamco.com
Contact: Ernest Arroyo Jr.
Chef

We are striving to buy everything locally, and even within 150 miles of Wesleyan. Our ideal situation is to buy at least 30 to 40 percent from within 150 miles of this campus.

2010 FTC Week Participant.

New Haven County

Basta Trattoria

1006 Chapel Street
New Haven CT 06510
203-772-1715
www.bastatrattoria.com
Contact: Daniel Sergi
Chef/Manager

Dedicated to using organic and sustainable ingredients, locally sourced, and carefully prepared in the true Italian tradition, with modern interpretations.

New Haven County

Beach Street Sandwiches

PO Box 1051
Madison CT 06443
917-881-9692
www.beachstreetsandwiches.com
Contact: Gregory McCarty
Chef

Shoreline sandwich truck committed to using CT Grown ingredients. Our chef has experience in some of NYC's most notable restaurants.
2010 FTC Week Participant.

Bespoke

266 College Street
New Haven CT 06510
413-657-1049

Contact: Yousef Ghalaini
Executive Chef

Featuring fresh, local ingredients.
2010 FTC Week Participant.

Caseus

93 Whitney Avenue
New Haven CT 06510
www.caseusnewhaven.com
Contact: Jason Sobocinski
Owner

A one-of-a-kind store retailing a varied selection of over 100 unique artisan cheeses, gourmet dry goods, spices, olive oils and preserves from local small producers and the world's most unique and gastronomically significant countries. Coffees, teas, and hard-to-find ingredients available for take-away service, as well as distinctive panini pressed sandwiches, prepared epicurean salads, and locally made baked goods for customers of varied culinary interests.

Chef Queen's Cuisine

53 Saratoga Way
Meriden CT 06450
203-218-1009
www.chefqueenscuisine.com
Contact: Debra Queen
Sole Proprietor

ACF Certified Executive Chef offering a personalized home meal replacement plan with fresh home cooked dinners prepared in the safety of your home. We use CT Grown ingredients as much as possible.

New Haven County

Chefs a l'Orange Caterers

316 Racebrook Road
Orange CT 06477
203-799-9559
www.chefsalorange.com
Contact: Cathy Connorton
2010 FTC Week Participant.

Chestnut Fine Foods

1012 State Street
New Haven CT 06511
203-782-6767
www.ChestnutFineFoods.com
Contact: Fred Walker
Catering for more than 22 years to Foodies of all tastes and pocketbooks, with daily prepared gourmet foods, artisanal breads, desserts, a fabulous cheese assortment and an intimate cafe.
2010 FTC Week Participant.

Choate Rosemary Hall / Aramark

18 Beaumont Avenue
Wallingford CT 06492
203-697-2270
www.choate.edu/students/facilit_aramark.asp
Contact: Alicia Borrelli
Food Service Director
Our dining hall at Choate Rosemary Hall features a variety of innovative dining concepts. We feature CT Grown fruits and vegetables in season and are looking to expand our offerings of locally grown foods.

Christopher Martin's

860 State Street
New Haven CT 06511
203-776-8835
www.christophermartins.com
Contact: Brian Virtue
Executive Chef / Owner
We are committed to the idea of sustainable local agriculture and feature only the freshest ingredients, emphasizing locally produced, organic and/or naturally raised products whenever possible.
2010 FTC Week Participant.

New Haven County

Claire's Corner Copia

1000 Chapel Street
New Haven CT 06510
203-562-3888
www.clairescornercopia.com
Contact: Claire Criscuolo
Chef Owner

Claire's Corner Copia is one of America's oldest and most beloved vegetarian restaurants, founded in 1975 by Claire and Frank Criscuolo. Located across from Yale, open 7 days a week 8:00am-9:00pm and till 10:00pm on weekends.
2010 FTC Week Participant.

Common Ground

358 Springside Avenue
New Haven CT 06515
203-389-4333
www.commongroundct.org
Contact: Joel Tolman
Director of Development & Community Engagement

We're a charter high school, urban farm, and environmental education center that brings a few thousand pounds of our own produce into student lunches and grows produce for a couple of local restaurants and local farmers' markets.
We also engage our students in paid jobs doing urban farming around New Haven.

Consiglios Restaurant

165 Wooster Street
New Haven CT 06511
203-865-4489
www.consiglios.com
Contact: Trish Perrotti
2010 FTC Week Participant.

Culinary Experience, A

420 Burr Road
Southbury CT 06488
203-521-8219
www.aculinaryexperience.com
Contact: Sherry Swanson
Chef Educator and Personal Chef

Offering cooking classes and personal chef services. Learn how to create exquisite cuisine, enjoy a week's worth of customized gourmet meals in your home, or just sit back and enjoy a fabulous dinner party.
We use CT Grown whenever possible, and believe that local tastes better and is healthier for you and our farmers.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

New Haven County

Edgehill CCRC / Greystone Management

122 Palmers Hill Road
Stamford CT 06902
203-276-5546

Contact: Anthony Napolitano
Executive Chef/Manager

Using CT Grown whenever and wherever possible.

Elim Park

140 Cook Hill Road
Cheshire CT 06410
203-272-7550
www.elimpark.org
Contact: David Pascucci
Executive Chef

Using CT Grown whenever possible.

Farm Bistro, The

51 Bishop Street, #3
New Haven CT 06511
203-907-5201
http://www.thefarmbistro.com/about.html
Contact: Mike Wenrick
Chef Owner

Catering services using local, fresh, CT Grown ingredients.

Friends and Company Restaurant

11 Boston Post Road
Madison CT 06443
203-245-0462

Contact: Greg Benson

Serving up a varied menu using local ingredients, with an emphasis on freshly prepared, health conscious foods.
2010 FTC Week Participant.

New Haven County

Gelato Giuliana

240 Sargent Dr Ste 9
New Haven CT 06511

Contact: Deborah Cairo
Artisan gelato in 24 flavors using CT Grown dairy & fruits.

Griffin Hospital/Yale-Griffin Prevention Research Center

130 Division Street
Derby CT 06418
203-732-1265
www.griffinhealth.org
Contact: Beth Patton Comerford
Deputy Director
We feature CT Grown ingredients in our menus and cafeteria offerings whenever possible.

Heirloom / the Study at Yale

1157 Chapel Street
New Haven CT
203-503-3919
www.studyhotels.com
Contact: Carey Savona
Chef
2010 FTC Week Participant.

Herban Gourmet Catering

120 Bradley Road (P.O. Box 503)
Madison CT 06443
203-245-6855
www.herbangourmetmarket.com
Contact: Pennington Marchael
Chef Owner
We are a gourmet market from Manhattan that recently relocated to Madison. We are dedicated to CT Grown. Corporate and residential catering services tailored to your indivudual needs also are available. Please check our website, give us a call, or

New Haven County

Host America Corporate Dining

One Leonardo Drive
North Haven CT 06473
203-239-4678
www.hostamericacorp.com
Contact: Jeff Dressler
Standards & Compliance Manager

Using CT Grown whenever possible.
2010 FTC Week Participant.

House on the Hill Bed and Breakfast

92 Woodlawn Terrace
Waterbury CT 06710-1929
203-757-9901
www.houseonthehillbedandbreakfast.com/
Contact: Marianne Vandenberg
Owner/Chef

A Romantic New England Bed and Breakfast, House on the Hill is the choice of experienced leisure and business travelers. Renowned for wonderful food, we feature fresh, local, seasonal ingredients from CT farms on our menu.

Jordan Caterers

1718 Highland Avenue
Cheshire CT 06410
203-272-8213
www.jordancaterers.com
Contact: Deborah Grazier
Executive Director, Events and Planning

Full-service catering service, specializing in contemporary American and International cuisine using only the freshest of ingredients prepared and served by our expert culinary and service team.

Kitchen Table, The

128 Crown Street
New Haven CT
203-787-5422
TheKitchentablenewhaven.com
Contact: Eric Rogers

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

New Haven County

Miya's Sushi

68 Howe Street
New Haven CT 06511
203-777-9760
www.miyassushi.com
Contact: Bun Lai
Chef Owner

Our goal is to create a worthwhile and unique experience not available anywhere else in the world...I hope our work feeds your soul as well as your belly...We use CT Grown whenever possible.
2010 FTC Week Participant.

New Haven Public Schools

75 Barnes Avenue
New Haven CT 06513-1403
203-946-5345
www.nhps.net/foodservice/
Contact: Timothy Cipriano
Executive Director of Food Services

Chef Tim has made state headlines with his support of the CT Farm-to-School Program. Chef Tim urges parents to purchase LOCAL Food, it is not only healthy but it supports local agriculture!
2010 FTC Week Participant.

Ninis Bistro

40 Orange Street
New Haven CT 06510
203-562-6464
www.ninisbistro.com
Contact: Stuart London
Chef

Flavorful global cuisine that features CT Grown produce, fish, and seafood, in season and whenever possible.
2010 FTC Week Participant.

Past Thymes

383 Main Street
East Haven CT 06512
203-468-6222

Contact: Mary Robinson
Chef Owner

We are using local dairy products and are looking for other CT Grown products including meat and poultry.

New Haven County

Scoozzi

1104 Chapel Street
New Haven CT 06510
203-776-8268
www.scoozzi.com
Contact: Jeff Caputo
Chef

We offer an array of CT produce, cheese, products, and harvested foods. We also use sustainable aquaculture from around the world. Local ingredients are used in the style of a classic trattoria for our refreshing interpretation of Italian cuisine.

2010 FTC Week Participant.

Soup Girl, The

Hamden CT
203-288-1338
www.thesoupgirl.com
Contact: Jessica Hazan

Delivering good health to your door. The Soup Girl takes email orders for free delivery in the Hamden/New Haven area. We use organic/seasonal/local ingredients to create the freshest and most delicious soups/salads/entrees and desserts.

Sustainable Food Systems

88 South Main Street
Wallingford CT 06492
203-294-9683
www.sustainablefoodsystems.com
Contact: John Turenne
President

We work with organizations and institutions to help them join the worldwide revolution of providing local and sustainable food.

Union League Cafe

1032 Chapel Street
New Haven CT 06510
203- 562-4299
www.unionleaguecafe.com
Contact: Jean Pierre Vuillermet
Chef Owner

Using the freshest local and organic product, our menu blends the best of French classical tradition with a more contemporary approach to flavors, textures and native fresh ingredients.

New Haven County

University of New Haven / Sodexho

300 Boston Post Road
West Haven CT 06516
203-932-7185

Contact: Bryan Davis
General Mgr. Dining Services

We are proud to offer a dining program complete with menu selections that include just about every item you can imagine. Featuring CT Grown products in season and as available.

Well on Wheels

38 Mather Street
Hamden CT 06517
860-985-1645
www.wellonwheels.com
Contact: Mary Lawrence
Chef Owner

Vegan personal chef service which provides vegan meals prepared in clients' homes, nutrition counseling services, private cooking and raw foods lessons.

2010 FTC Week Participant.

Yale-Griffin Prevention Research Center

130 Division Street
Derby CT 06418
www.griffinhealth.org
Contact: Beth Patton Comerford
Deputy Director

We feature a weekly on-site farmers market for staff and visitors.

Yale-New Haven Hospital

20 York Street
New Haven CT 06510
www.ynhh.org
Contact: Michael Coppola
Executive Chef

2010 FTC Week Participant.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

New Haven County

Zinc

964 Chapel Street
New Haven CT 06510
203-624-0507
www.zincfood.com
Contact: Denise Appel
Executive Chef

"Market-inspired cooking with global techniques." Chef Denise Appel's ever-changing seasonal menu features regionally farmed produce and cheeses, hormone- and antibiotic-free beef, veal and poultry, and fresh, non-endangered line-caught fish.

2010 FTC Week Participant.

New London County

Connecticut College

270 Mohegan Avenue
New London CT 06320
860-439-2232

Contact: Kristine West Serwinski
Food Service Director

Serving CT Grown honey, teas, eggs, and seasonal produce. CT Grown milk coming soon. Looking to increase our use of locally grown products.

Craftsteak MGM Foxwoods

Ledyard CT

Contact: James Lynn
Executive Sous Chef

We support the use of CT Grown ingredients whenever possible.

Flanders Fish Market and Restaurant

22 Chesterfield Rd. (Rte 161)
East Lyme CT 06333
860-739-8866
www.flandersfish.com
Contact: Paul Formica
Owner

Open seven days a week for lunch and dinner including a huge seafood buffet each Sunday. Committed to providing outstanding service and the highest quality fish and seafood available, including as much local product as possible.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

New London County

Heritage Trail Vineyards

291 North Burnham Highway
Lisbon CT 06351
860376-0659
www.heritagetrail.com
Contact: Harry Schwartz
Chef

Featuring seasonal culinary creations made from local ingredients by acclaimed television chef and author, Harry Schwartz. Our gelato begins with natural whole CT Milk and is made in small batches with natural flavors for the utmost experience.

La Belle Aurore

75 Pennsylvania Avenue
Niantic CT 06357
860-739-6767
www.labelleaurorebistro.com
Contact: Wally Bruckner
Chef Owners

We use locally grown organic herbs and vegetables. Our menu changes often to reflect the best the season has to offer. Quality ingredients,simply prepared, presented beautifully in a comfortable atmosphere.
2010 FTC Week Participant.

Lawrence & Memorial Hospital

365 Montauk Avenue
New London CT 06320
860-442-0711 x. 2679
www.lmh.org
Contact: Stephen Stern
Director of Food and Nutrition

We are dedicated to providing quality food to improve the health of the region, and we use CT Grown products whenever possible.

Lucca Wine Bar and Grill

165 Bank Street
New London CT 06320
860-444-0333

Contact: Lucky Colaluca
Chef Owner

We are a new restaurant in New London, featuring CT Grown products when possible in our menus. Website coming soon!

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

New London County

Mangetout LLC

140 State Street
New London CT 06320
860-303-4279
www.mangetoutorganic.com
Contact: Elisa Giommi
Chef Owner

Organic Café. We serve the best organic, local, seasonal and unfussy ingredients. Vegan, vegetarian, gluten- and dairy-free choices for breakfast, lunch, desserts and catering.

Our local suppliers currently include Stoney Ledge Farm, Hidden Brook Gardens, Huntsbrook Farm, Valchris Farm, Aiki Farm, and Davis Farm.

Marriott - Mystic / Octogon Steak House at the Mystic Marriott Hotel and Spa

625 North Road
Groton CT 06340
860-326-0303
http://www.waterfordgrouprestaurants.com/octagon/
Contact: Steve Rosen
Executive Chef

Using CT Grown whenever possible.

Mohegan Sun

Uncasville CT
860-862-7368

Contact: Chris Morrel
Purchasing Agent

We support local agriculture and use CT Grown products whenever possible.

Mrs. B's Convenient Cuisine

Waterford CT
860-917-5916

Contact: Andreana Becker

New London County

Spa at Norwich Inn

607 West Thames Street
Norwich CT 06360
888-657-0529
www.TheSpaAtNorwichInn.com
Contact: Daniel Chong-Jiménez
Executive Chef

Our gourmet dining establishment, Kensington's, offers traditional menu selections, selections healthfully prepared with the finest ingredients, including naturally raised beef, pork and poultry. Menus include nutritional information about each item

2010 FTC Week Participant.

You Take the Cake

39 Shaw Street
New London CT 06320
860-701-0074
www.youtakethecake.biz
Contact: Lisa Argilagos
Chef Owner

Specialty confections for every occasion! We use only the freshest ingredients and feature seasonal CT Grown fruits in many of our products.

Tolland County

Bush Meadow Farm, LLC

738 Buckley Highway
Union CT 06076
860-684-3089
www.bushmeadowfarm.com
Contact: Barry and Nancy Kapplan

2010 FTC Week Participant.

Hop River Café

144 Route 6, Suite B
Andover CT 06232-1034
860-742-7755
www.hoprivercafe.com
Contact: Heather Plourde
Co-Owner

Try our creative, tasteful menu and catering services. We use CT Grown ingredients whenever possible.

Restaurants and Dining Facilities Serving CT Grown

(If you would like to be included on this list, please call 860-713-2558)

Tolland County

UCONN

30 Gurleyville Road
Storrs CT 06269-4107
860-486-3128
www.dining.uconn.edu
Contact: Robert Landolphi
Manager Culinary Development

Uconn supports and promotes the use of local foods in its food service operations and on-campus restaurant.
2010 FTC Week Participant.

Zest

167 Tolland Stage Road
Tolland CT 06084
860-875-7244
www.zestofct.com
Contact: Carrie Landry
Owner

Welcome to Tolland's newest upscale restaurant Zest, formerly Monet's Table. Our rustic 1750's farmhouse features an eclectic mix of gourmet faire focused on unique flavors and healthy eating.
2010 FTC Week Participant.

Windham County

Golden Lamb Buttery, The

499 Wolf Den Road
Brooklyn CT 06234
860-774-4423
www.thegoldenlamb.com
Contact: Katie Bogert

We grow many of our own ingredients and source others from local farms.

Still River Café

134 Union Road
Eastford CT 06242
860-974-9988
www.stillrivercafe.com
Contact: Kara Brooks
Chef Owner

A casually elegant restaurant located in a beautiful, 150-year old barn on a 27-acre farm in the northeast corner of CT
Contemporary, seasonal American cuisine based upon fresh, local ingredients much of which is grown in the North Ashford Farm gardens surrounding the restaurant.