



## Restaurants and Dining Facilities Serving CT Grown

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

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### Fairfield County

#### Artisan

275 Old Post road  
Southport CT 06870  
203-307-4222  
www.artisansouthport.com

Contact: Frederic Kieffer

*Delicious cuisine that uses the freshest, locally sourced products combined with a relaxed atmosphere. Currently using CT Grown seafood, eggs, produce, and honey. Seeking CT Grown poultry and dairy.*

#### 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.*



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### 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.*



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### 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](http://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](http://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.*



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### 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  
www.healthinahurry.net  
Contact: Sue Cadwell

*Our mission is to nourish our bodies, minds, and spirits by creating health-supportive cuisine. Our intention is to create connections between our clients, chefs, farmers, community, and Mother Earth, who gives us our bounty.*

*To this end, we grow some of our own seasonal produce, source local produce, use the highest-quality ingredients in their whole form, educate, and spark healing in our own kitchen.*

#### **Hyatt Regency Greenwich Hotel**

1800 East Putnam Avenue  
Old Greenwich CT 06870  
203-409-4396  
www.hyatt.com  
Contact: Sarah Wade  
Executive Sous Chef

*Using CT Grown produce year round.*

*Seeking CT Grown meat, seafood, maple, honey, and additional produce.*

#### **Il Palio Restaurant**

5 Corporate Drive  
Shelton CT 06484  
203-944-0770  
www.ilpalioct.com  
Contact: Linda Murphy  
Event Planner

*High-end Italian restaurant in Corporate Park serving lunch M-F and dinner M-Sat. We currently use CT Grown produce, poultry, dairy, eggs, and wine.*

*Seeking additional CT Grown poultry and eggs.*



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### Fairfield County

#### **le Farm**

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

#### **Maplewood Communities**

22 Hospital Avenue  
Danbury CT 06810  
203-744-8444  
www.maplewoodatdanbury.com  
Contact: Leif Swanson  
Food Service Director

*Assisted living and memory care facility using Connecticut Grown produce, eggs, and dairy.  
Seeking Connecticut Grown meat, seafood, and poultry.*

#### **Maplewood Communities**

166 Mount Pleasant Road  
Newtown CT 06470  
203-426-8118  
www.maplewoodcommunities.com  
Contact: Adam Lewis  
Food Service Director

*We are an assisted living and memory care facility. Currently we are using CT Grown seafood, eggs, and poultry in our menus.*

*Seeking CT Grown dairy and produce.*

#### **Marriott - Trumbull / J. Porters**

180 Hawley Lane  
Trumbull CT 06611  
203-380-6352  
www.marriott.com  
Contact: Christopher Molyneux  
Executive Chef

*Hotel with full-service restaurant, steak house, changing menu concept to farm-to-table using local ingredients.*

*Seeking CT Grown dairy, eggs, honey, and wine in addition to the CT Grown meat, seafood, poultry, and produce we currently use.*



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### Fairfield County

#### **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.*

#### **Peace Tree Desserts**

31 St. Johns Road  
Ridgefield CT 06877  
203-448-8927  
www.peacetreedesserts.com  
Contact: Robyn Eads  
Owner

*Desserts for caterers, as a "caterer's caterer" made with local, organic, and sustainable ingredients. Line of CT Grown dessert sauces launching early 2011.*

#### **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.skinypines.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.*



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### Fairfield County

#### Something Fishy Catering

14 Depot Place

Bethel CT 06801

203-241-1513

[www.somethingsfishycatering.com](http://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](http://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.*

#### Stamford Yacht Club

97 Ocean Drive

Stamford CT 06902

203-323-3161

[www.stamfordyc.com](http://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](http://www.stepneykitchen.com)

Contact: Jason Hall  
Chef Owner

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



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### Fairfield County

#### **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.*

#### **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 Vandenberg  
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 delectable foods using crops grown on our farm.*

*2010 FTC Week Participant.*



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### Fairfield County

#### 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.

### 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](http://www.theangryolive.com)  
Contact: Patty Boissonneault  
2010 FTC Week Participant.



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### Hartford County

#### **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.*

#### **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.*



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### Hartford County

#### 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.*

#### 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.*



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### Hartford County

#### **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 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**

4 Bailey Road  
Avon CT 06001  
860-676-2663

[www.jfostericecream.com](http://www.jfostericecream.com)  
Contact: John D'Arcangelo  
*2010 FTC Week Participant.*



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### Hartford County

#### **J. Foster Ice Cream**

894 Hopmeadow Street  
Simsbury CT 06070  
860-651-1499  
www.jfostericecream.com

Contact: John D'Arcangelo

*We use CT Grown products whenever possible in our small-batch, quality homemade ice cream, gelato, sorbetto, sherbet and frozen yogurt. Custom ice cream cakes, pies, and novelties also available for any occasion.*

*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.*

#### **Lincoln Culinary Institute**

85 Sigourney Street  
Hartford CT 06105  
860-895-6116  
www.lincolnedu.com

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.*



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### Hartford County

#### **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.*

#### **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.  
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### Hartford County

#### Max Fish

110 Glastonbury Boulevard  
Glastonbury CT 06033  
860-652-3474

[www.maxrestaurantgroup.com](http://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](http://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.*

#### Max's Oyster Bar

964 Farmington Avenue  
West Hartford CT 06107  
860-236-6299

[www.maxrestaurantgroup.com](http://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](http://www.maxrestaurantgroup.com)

Contact: John Thomas  
General Manager

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



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### Hartford County

#### **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*

#### **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.*



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#### **Olive Tree Personal Chef Service, The**

CT

860-796-6101

[www.theolivetreechef.com](http://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](http://www.oportohartford.com)

Contact: Sergio De Sousa

*2010 FTC Week Participant.*

#### **Papacelle**

152 Simsbury Road, Building 9 (Riverdale Farms)

Avon CT 06001

860-269-3121

[www.papacelle.com](http://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](http://www.peppercornsgrill.com)

Contact: Dino Cialfi

*Using fresh, seasonal, local ingredients.*

*2010 FTC Week Participant.*



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### Hartford County

#### **Peppercorns Personal Chef Service LLC**

16 Wolcott Street

Southington CT 06489

860-518-6539

[www.peppercornspcs.com](http://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](http://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](http://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**

120 Hebron Avenue

Glastonbury CT 06033

860-430-9737

[www.PlanbBurger.com](http://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.*



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### Hartford County

#### **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.*

#### **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.*

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### Hartford County

#### Seabury Retirement

200 Seabury Drive (off Wintonbury Avenue)

Bloomfield CT 06002

860-243-6061

[www.seaburyretirement.com](http://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](http://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.*

#### The Half Door

270 Sisson Avenue

Hartford CT 06105

860-232-7827

[www.thehalfdoorhfd.com](http://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 from 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](http://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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Hartford County

#### **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.*

#### **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.*

#### **Whole Foods Farmers' Market - West Hartford**

50 Raymond Road  
West Hartford 06107  
860-523-8500  
www.wholefoods.com  
Contact: Drew McLachlan  
Store Forager, Catering Manager, FM  
Manager

*Our prepared foods use CT Grown ingredients whenever possible.*



## Restaurants and Dining Facilities Serving CT Grown

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### Hartford County

#### Whole Foods Market

50 Raymond Road  
West Hartford 06107  
860-523-5700  
www.wholefoods.com  
Contact: Meg Buchsbaum  
Regional Forager

*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.*

#### 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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### 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

81 North Main Street #4, PO Box 953  
Kent CT 06757  
203-450-4331

[www.ediblesadvocatealliance.org](http://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 initiatives.*

#### Good News Cafe

694 Main Street South  
Woodbury CT 06798  
203-266-4663

[www.good-news-cafe.com](http://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](http://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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### LaBonne's Market - Salisbury

22 Academy Street  
Salisbury CT 06068  
860-435-2559  
www.labonnes.com  
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.*

#### LaBonne's Market - Woodbury

238 Main Street South  
Woodbury CT 06795  
203-266-4202  
www.labonnes.com  
Contact: Robert LaBonne Jr.  
President

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

#### Litchfield Inn

432 Bantam Road  
Litchfield CT 06479  
860-567-4503

Contact: Jon Gyles  
Head Chef

*The Litchfield Inn is a hotel based in Litchfield with a new renovated restaurant and banquet hall. Currently using CT Grown produce, dairy, and eggs.*

*Seeking CT Grown meat, seafood, poultry, wine, honey, and maple products.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### **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.

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### **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.*

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### Trinity Conference Center

79B Lower River Road  
West Cornwall CT 06796  
860-672-1000  
[www.trinitywallstreet.org/center](http://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.*

#### Village at Boulder Ridge, The

104 Goose Green Road  
Barkhamsted CT 06063  
860-379-4050  
[www.thevillage-boulderridge.com](http://www.thevillage-boulderridge.com)  
Contact: Nicolas Collins  
Operations Manager

*Beautiful facility located at the foothills of the Berkshires in Barkhamsted. Specializing in casual group outings from schools and companies, as well as special events like weddings, bar/bat mitzvahs, familiar reunions, and graduation parties.*

*Currently using CT Grown produce, dairy, and eggs; seeking more of those plus CT Grown meats.*

#### 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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Litchfield County

#### **White Hart, The**

15 Undermountain Road

Salisbury CT 06068

860-435-0030

[www.whitehartinn.com](http://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](http://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](http://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](http://www.alforno.net)

Contact: Linda Zimmel

*Using fresh, seasonal, local ingredients.*

*2010 FTC Week Participant.*



## Restaurants and Dining Facilities Serving CT Grown

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### 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.*

#### Black Seal Seafood Grille

15 Main Street  
Essex CT 06426  
860-767-0233  
www.theblackseal.net  
Contact: Mauricio Salgar  
Owner

*Popular pub in Essex for 20+ years using the freshest products available. We currently use CT Grown produce and seafood.*

*Seeking additional CT Grown seafood as well as CT Grown meat, poultry, eggs, and dairy.*

#### Connecticut Wedding Group

430 Highland Avenue, P.O. Box 7  
Middletown CT 06457  
www.pavilioncatering.com  
Contact: Jonathan Jennings  
Vice President

*Award-winning catering and special event company featuring historically significant venues. We seek to build additional relationships with local farms and purveyors of local cheese, seafood, and meat.*



## Restaurants and Dining Facilities Serving CT Grown

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### Middlesex County

#### **Copper Beech Inn**

46 Main Street  
Ivoryton CT 06442  
860-767-0330  
[http://www.copperbeechinn.com/dining\\_CBI.htm](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.*

#### **Essex Meadows**

30 Bokum road  
Essex CT 06426  
860-767-7201  
[www.essexmeadows.com](http://www.essexmeadows.com)  
Contact: David Reynolds  
Food and Beverage Director

*Lifecare retirement community. We currently use CT Grown seafood and produce. Looking for additional seafood and produce, as well as dairy, eggs, and wine.*

#### **Frank Andrews Mobile Kitchen**

14 Oak Hills Dr  
Clinton CT 06413  
[www.franksmobilekitchen.com](http://www.franksmobilekitchen.com)  
Contact: Frank Andrews

*Mobile food catering with an emphasis on artisan baking, using local produce and products.*

#### **Gabrielle's Restaurant**

78 Main Street  
Centerbrook CT 06409  
860-767-2440  
[www.gabrielles.net](http://www.gabrielles.net)  
Contact: Mauricio Salgar  
Owner

*High-end restaurant using the freshest products available. Currently using CT Grown produce, meat, and seafood. Seeking CT Grown poultry, eggs, dairy, maple, and honey.*



## Restaurants and Dining Facilities Serving CT Grown

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### 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: Jim Watson  
Perishable Manager

*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

*We provide sophisticated food, namely our famous crepes, wraps, burritos and salads, and a full line of espresso and coffee drinks, teas and chais, all served with a small-town attitude. We compost our waste!  
We Love buying from local farms whenever possible including Deerfield Farms, Ceccarelli Farms, Dondero Orchards, Farm River Honey, and Northford Farms.  
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.*



## Restaurants and Dining Facilities Serving CT Grown

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### Middlesex County

#### **River Tavern**

23 Main Street

Chester CT 06412

860-526-9417

[www.rivertavernchester.net](http://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](http://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.*

#### **Sophia's Ristorante**

110 Boston Post Road

CT

860-669-1269

[www.sophiasrestaurant.net](http://www.sophiasrestaurant.net)

Contact: Mauricio Salgar  
Owner

*New high-end Italian restaurant. Currently using CT Grown produce and seafood.*

*Seeking additional CT Grown seafood as well as CT Grown meat, poultry, eggs, and dairy.*



## Restaurants and Dining Facilities Serving CT Grown

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### Middlesex County

#### **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.*

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### 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.*

#### **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  
www.bespokenewhaven.com  
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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **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.*

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **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.*

#### **Claire's Corner Copia**

1000 Chapel Street  
New Haven CT 06510  
203-562-3888  
www.clairecornercopia.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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **Culinary Experience, A**

420 Burr Road

Southbury CT 06488

203-521-8219

[www.aculinaryexperience.com](http://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.*

#### **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](http://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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### 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.*

#### 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](http://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](http://www.studyhotels.com)

Contact: Carey Savona  
Chef

*2010 FTC Week Participant.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **Herban Gourmet Catering**

120 Bradley Road (P.O. Box 503)  
Madison CT 06443  
203-245-6855

[www.herbangourmetmarket.com](http://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 individual needs also are available. Please check our website, give us a call, or*

#### **Higher One**

115 Munson Street  
new Haven CT 06511  
203-776-7776

[www.higherone.com](http://www.higherone.com)

Contact: Joel Gargano  
Corporate Chef

*Corporate cafeteria serving 250 staff daily. Looking to expand use of Connecticut Grown products. Currently using CT Grown dairy and some produce*

#### **Host America Corporate Dining**

One Leonardo Drive  
North Haven CT 06473  
203-239-4678

[www.hostamericacorp.com](http://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/](http://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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **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.

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### **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.*

#### **Plan B Burger Bar**

1638 Boston Post Road  
Milford CT 06460  
203-843-6356  
www.planbburger.com  
Contact: John Brennan

*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.*

#### **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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### Senor Panchos Mexican Restaurants

280 Cheshire Road  
Prospect CT 06478  
203-758-0159

Contact: Andy Adames  
Owner

*Traditional Mexican restaurant with a bit of southwestern flair and American fusion.*

#### Soup Girl, The

Hamden CT  
203-288-1338

[www.thesoupgirl.com](http://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](http://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](http://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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New Haven County

#### University of New Haven / Sodexo

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

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### 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

#### Buttered Up

17-1 Matson Ridge  
Old Lyme CT 06371  
860-434-3020

Contact: Ali Macadam  
Owner

*Fresh CT Grown butter from Wildowsky Dairy that is flavored with local fresh ingredients. Compound butter. Seeking CT Grown herbs, honey, garlic, shallots, etc.*

#### 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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New London County

#### **David Burke Prime**

350 Trolley Line Drive  
Mashantucket CT 06338  
860-312-7208

Contact: James Klewin  
Executive Chef

*David Burke Prime is a modern American steak house located in Foxwoods.*

*We currently use CT Grown seafood and produce. Looking for additional CT Grown seafood and produce, as well as CT Grown meat, poultry, eggs, dairy, maple, honey, and wine.*

#### **Flanders Fish Market and Restaurant**

22 Chesterfield Rd. (Rte 161)  
East Lyme CT 06333  
860-739-8866

[www.flandersfish.com](http://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.*

#### **Heritage Trail Vineyards**

291 North Burnham Highway  
Lisbon CT 06351  
860376-0659

<http://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.labelleaurorbistro.com](http://www.labelleaurorbistro.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.*



## Restaurants and Dining Facilities Serving CT Grown

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### New London County

#### 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!*

#### 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 / Octagon Steak House at the Mystic Marriott Hotel and Spa

625 North Road  
Groton CT 06340  
860-326-0303  
<http://www.waterfordgrouprestaurants.com/octagon/>

Contact: Paul Krawic  
Executive Chef

*Using some CT Grown in our menus - seeking additional CT Grown producers to supply us.*



## Restaurants and Dining Facilities Serving CT Grown

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### New London County

#### 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

#### Ocean House

One Bluff Avenue  
Watch Hill RI 02891  
401-584-7083

[www.oceanhouseri.com](http://www.oceanhouseri.com)

Contact: Jan Dane  
Food Forager

*Ocean House is a year-round seaside resort featuring high-end, farm-to-table dining in our restaurant, Seasons. We use and are looking for additional CT Grown meat, seafood, poultry, eggs, dairy, produce, maple, honey, and wine.*

#### Oyster Club

13 Water Street  
Mystic CT  
860-415-9266

<http://oysterclubct.com>

Contact: Dan Meiser

*Our menus showcase food that travels the shortest distance from 'farm & sea to table,' with seasonality and location determining the day's delicacies.*

*Benefiting from the region's many local farmers and fisherman, Oyster Club features bounty from the sea, pasture raised beef, local produce and artisanal cheeses, selections of which will change daily.*



## Restaurants and Dining Facilities Serving CT Grown

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### 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 Kaplan

*A true plow-to-plate farm, we aim to plant, raise, process, prepare & plate everything we serve in our restaurant. Fully licensed/insp. milk producer, cheese manuf., commercial kitchen/restaurant, frozen dessert manuf., bakery & egg processing plant.*

*On our 37 acre farm we raise, grow, and produce beef, pork, goat, eggs, vegetables, fruit, berries, shitake mushrooms, maple syrup, pasteurized milk, multiple cheeses and ice cream mix from both goat & cow milk.*



## Restaurants and Dining Facilities Serving CT Grown

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### Tolland County

#### **Hop River Café**

144 Route 6, Suite B

Andover CT 06232-1034

860-742-7755

[www.hoprivercafe.com](http://www.hoprivercafe.com)

Contact: Heather Plourde  
Co-Owner

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

#### **UConn**

30 Gurleyville Road

Storrs CT 06269-4107

860-486-3128

[www.dining.uconn.edu](http://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](http://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](http://www.thegoldenlamb.com)

Contact: Katie Bogert

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



## Restaurants and Dining Facilities Serving CT Grown

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### Windham County

#### **Inn at Woodstock Hill, The**

94 Plaine Hill Road

Woodstock CT 06281

860-928-0528

[www.woodstockhill.com](http://www.woodstockhill.com)

Contact: Richard Naumann

*We grow fruits, vegetables, flowers and herbs on our own property and procure most meats, seafood and produce from local farmers.*

#### **Still River Café**

134 Union Road

Eastford CT 06242

860-974-9988

[www.stillrivercafe.com](http://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.*