



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

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".

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.

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.

Food is made at the cafe with ALL ORGANIC ingredients and juices and smoothies! All the water that cleans the veggies and is used in any recipe is filtered and we use a reverse osmosis unit to remove fluoride from the water.



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Fairfield County

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.

Danbury Hospital

24 Hospital Avenue

Danbury CT 06810

Contact: Richard Zettergren
Food Service Director

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



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Fairfield County

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.

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.

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.



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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

Skinny Pines, LLC is a start up 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.

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.

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.



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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.

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.

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.



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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

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.

Calbert Culinary Arts, LLC

704B Windsor Avenue
Windsor CT 06095
860-219-9848
www.calbertculinaryarts.com
Contact: Calbert McDonald
Owner

Personal chef services, cooking instruction, fruit and vegetable carving, and ice sculpture available. Chef Calbert is classically trained in French cuisine, has 20 years' experience, and features fresh, CT Grown ingredients whenever possible.

Cavey's

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

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



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Hartford County

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: Kevin Cottle
Executive Chef

Using local produce and seeking out local meats, dairy, and more.

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.



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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.

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



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Itty Bits

P.O. Box 1480
Glastonbury CT 06033
860-803-6589

Contact: Liz Bunker
Chef

Personal chef and catering services

Landmark Café

867 Main Street
Manchester CT 06040
860-432-7344

www.thelandmarkcafe.com

Contact: Tim Bergin
Executive Chef

Our new 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.ctculinary.edu

Contact: Mike Kelly
Purchasing Chef

We are committed to the use of CT Grown products whenever possible.

Marriott - Hartford / Rocky Hill

100 Capital Boulevard
Rocky Hill CT 06067

Contact: Jim Oswald

Using CT Grown whenever possible.



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Matthew's Restaurant

55 Mill Street

Unionville CT 06085

860-673-7373

www.matthews-restaurant.com

Contact: Matthew Popkin
Chef Owner

Grand opening 10/14/09, we are using as much CT Grown product on our menu as possible. Please come visit!

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.

Max Downtown

185 Asylum Street

Hartford CT 06103

860-247-4496

www.maxrestaurantgroup.com

Contact: Hunter Morton
Executive Chef

We use seasonal CT Grown produce, local cheese and dairy, shoreline seafood and shellfish.

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.



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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.

Max's Oyster Bar

964 Farmington Avenue

West Hartford CT 06107

860-236-6299

www.maxrestaurantgroup.com

Contact: Scott Miller
Executive Chef

Featuring CT Grown whenever possible.

Max's Tavern

1000 West Columbus Avenue

Springfield MA 01105

413-746-6299

www.maxtavern.com \exec\dfs\agr-groups\MARKET\Lin

Contact: John Thomas
General Manager

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

Mega Wraps

10 Statehouse Square, Food Court

Hartford CT 06103

860-761-2620

www.megawraps.com

Contact: Nick Cacaci
Owner

Our "wraps style" sandwiches start with the highest quality pita bread and are filled with the freshest of ingredients and the highest quality meats available. We use CT Grown whenever possible.



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Metro Bis

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

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 \$2500.00 a week in produce and when ever 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.



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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.

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.

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.

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.



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Hartford County

Simsbury Inn, The

397 Hopmeadow Street, P.O.Box 579

Simsbury CT 06070

860-651-5700

www.simsburyinn.com

Contact: Leo Bushey
Executive Chef

Chef Bushey uses the finest, freshest, local ingredients to create his acclaimed signature cuisine.

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.

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.

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.



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Hartford County

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.

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.



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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 opening Spring 2010. We will be 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 at the intersection of the goals for 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

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.



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Litchfield County

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.

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.



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Litchfield County

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.

New Milford Hospital

30 Elm Street

New Milford CT 06776

860-355-2611

www.newmilfordhospital.org

Contact: Marydale DeBor
VP, External Affairs, Foundation Exec.
Director

Regional healthcare provider; member of the world-renowned New York-Presbyterian Healthcare System. We are working to incorporate fresh, local food into our meals.

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.

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.



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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. We participate in New Milford Hospital's Plow to Plate Program, which raises awareness of and instructs in nutritiona

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.

White Peach, The

1 South Kent Road
Gaylordsville CT 06755
860-210-8104

Contact: Jiri Krejcir

A classic European country restaurant, our menu features entrees prepared with local and seasonal ingredients wherever possible to support local agriculture and reduce pollution. Parties and catering services available. We offer several specialties of middle European countries, including Austria, Hungary and the Czech Republic, in winter months, while warmer weather brings the lighter fare of Scandinavian countries. Email jirikrejcir314@gmail.com for more info.



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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

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.



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Middlesex County

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.

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.

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.



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Middlesex County

Mega Wraps

170 - 6 Main Street, Metro Square
Middletown CT 06457
860-346-MEGA
www.megawraps.com
Contact: Nick Cacaci
Owner

Our "wraps style" sandwiches start with the highest quality pita bread and are filled with the freshest of ingredients and the highest quality meats available. We use CT Grown whenever possible.

On The Rocks at Fox Hopyard Golf Club

1 Hopyard Road
East Haddam CT 06423
860-434-6644
www.golfthefox.com
Contact: Paul Vermeal
Executive Chef

Using CT Grown products in abundance!

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.

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.



Restaurants and Dining Facilities Serving CT Grown

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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.

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.

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.



Restaurants and Dining Facilities Serving CT Grown

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New Haven County

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.

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.



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New Haven County

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.

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.

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.

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.



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New Haven County

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.

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 individual needs also are available. Please check our website, give us a call, or

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.



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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.*

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!

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.

Past Thymes

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

Contact: Mary Robinson
Chef Owner

Opening December 2009. We are using local dairy products and are looking for other CT Grown products including meat and poultry.



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New Haven County

Scoozzi

1104 Chapel Street
New Haven CT 06510
203-776-8268

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.

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. New menu e

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.



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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.

Yale University

246 Church Street, 4th Floor
New Haven CT 06520
203-436-2195

www.yale.edu/dining
Contact: Thomas Peterlik
Culinary Director

Yale University Dining Services is a professional, service-oriented and people-focused organization. Our team of food service professionals is committed to delivering fresh, healthy and tasty ingredients in a way that pleases our customer best.

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.



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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.

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.

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 from 11a.m. to 3p.m. We are 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

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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.labelleaurorobistro.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.

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!



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New London County

Mangetout LLC

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

Organic Caf. 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.

Mohegan Sun

Uncasville CT
860-862-7368

Contact: Chris Morrel
Purchasing Agent

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

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

Todd English's Tuscany

Mohegan Sun
Uncasville CT 06382
860-862-3238
www.mohegansun.com/dining/tuscany.jsp
Contact: Jefferey Steelman
Chef de Cuisine

We are committed to using locally grown product whenever possible. Our menus include CT Grown produce and meats, as well as other available items.



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New London County

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

Hop River Café

144 Route 6, Suite B

Andover CT 06232-1034

860-742-7755

www.hoprivercfe.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

Contact: Robert Landolphi
Manager Culinary Development

Uconn supports and promotes the use of local foods in its food service operations.

Zest

167 Tolland Stage Road

Tolland CT 06084

860-875-7244

<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.



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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.