

## GREENSBURG

### THE SUPPER CLUB

Featuring a farm-to-table room, where Chef Greg Andrews is committed to local foods. He has cultivated relationships with farms such as Friendship, Jamison, and various cheese farms in the state, where he tries to buy their best product for a mutually beneficial relationship. He says it's a health benefit for customers who are receiving the best products from passionate farmers with a vested interest. 101 Ehalt Street, Greensburg. 724.691.0536. [supperclubgreensburg.com](http://supperclubgreensburg.com).



### THE EARNEST GOURMET

The Earnest Gourmet starts early in the morning preparing baked goods, salads, and entrees. Sarver's Hill Farm provides most of the produce for dishes, such as asparagus soufflé and strawberry rhubarb cobbler. Chef and owner Linda Earnest opened The Earnest Gourmet in 1991 to offer fresh, seasonal fare for lunch, as well as catering for business meetings, parties, and receptions. Linda comes from a family of farmers and strongly believes in supporting local farms and businesses. 646 S. Urania Ave., Greensburg. 724.834.2020. [earnestgourmet.com](http://earnestgourmet.com).



### SOLSTICE RESTAURANT AND LOUNGE

Despite being new to the Greensburg area, Chef Gary Klinefelter of Solstice Restaurant and Lounge embraces the use of local vendors for ingredients. Klinefelter uses Spring Valley Farm for vegetables and sprouts, Jamison Farm for lamb, and Schramm Farm & Orchards for berries. Klinefelter supports going local to help the environment, too. "It's better for everyone involved," Klinefelter says. 911 Green St., Greensburg. 724.691.0006. [solsticegbg.com](http://solsticegbg.com).



## LAWRENCEVILLE

### PASTITSIO

Owner Matt Bourmias is a proud member of Penn's Corner Farm Alliance from which he sources lots of local produce for this Greek take-out restaurant. The mushrooms used in his dishes are sourced from Wild Purveyors, and the meats come from Park Farm and Kennedy Farm. Pastitsio also enjoys weekly deliveries from local food provider Paragon Monteverde. 3716 Butler St., Lawrenceville. 412.586.7656. [mygreektakeout.com](http://mygreektakeout.com).



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## TAMARI

With an ever-changing menu of interesting and exotic offerings to choose from, Tamari is consistently honored in the yearly "best of" lists in the local press. Fusing delicious components of Latin and Asian cuisine, the menu features some of the most unique offerings in the city. For their innovative Asian-Latin fusion cuisine, Tamari strives to utilize local vendors for produce. 3519 Butler St., Lawrenceville. 412.325.3435. [tamaripgh.com](http://tamaripgh.com).



## MT. LEBANON

### ALDO COFFEE

Aldo Coffee participates in direct trade, meaning it can guarantee top-quality coffee beans while still making a commitment to fair collection practices for farmers worldwide. Setting up a stand each Saturday at the Farmers@Firehouse Market, Aldo Coffee supports local produce. 675 Washington Road, Mt. Lebanon. 412.563.1220. [aldocoffee.com](http://aldocoffee.com).



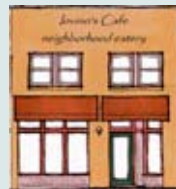
### COFFEE TREE ROASTERS

Owner Bill Swoop Jr. visits coffee farms annually to ensure his coffee beans are full-bodied and top quality. The coffee is then roasted locally and sold to his customers fresh within eight days. Swoop is dedicated to fair trade practices and boasts a variety of coffee options in his four neighborhood shops. 299 Beverly Road, Mt. Lebanon. 412-344-4780. [coffeetree.com](http://coffeetree.com).



### IOVINO'S CAFÉ

Chef Jeff Iovino attempts to utilize local food vendors as much as possible. He relies on Penn's Corner Farm Alliance for food items and encourages other Pittsburgh vendors to go local. 300A Beverly Road, Mt. Lebanon. 412.440.0414. [iovinoscafe.com](http://iovinoscafe.com).



## MT. WASHINGTON

### ISABELA ON GRANDVIEW

Chef Dan Leiphart recognizes the value of using local ingredients to not only create delicious fare, but also to support the community economy and environment. Isabela on Grandview sources from Penn's Corner Farmers Alliance, Jamison Farms, and Miller Farm. 1318 Grandview Ave., Mt. Washington. 412.431.5882. [isabelaongrandview.com](http://isabelaongrandview.com).



## NORTH HILLS

### WILLOW

Chef Andrew Lise is committed to local seasonal ingredients and designs his modern American menu in the North Hills around the region's bounty of produce, scouting local farmers' markets. He also features Eichner's Farm chicken on the menu year-round. 634 Camp Horne Road, North Hills. 412.847.1007. [willowpgh.com](http://willowpgh.com).



## OAKLAND

### LEGUME

Legume sources from a community of growers, presenting a new menu daily, based on what's available from farms and artisans such as Grow Pittsburgh, Mildred's Daughters, Kistaco Farms, Greenawalt Farms, Kennedy's Meats, McConnell's Farm, So' Journey Farm, Jamison Farm, Heilman's Hogwash Farm, Ron Gargasz's Organic grass-fed beef, Mushrooms for Life, and Hidden Hills Dairy. 214 N. Craig St., Oakland. 412.621.2700. [legumbistro.com](http://legumbistro.com).



### LUCCA

Executive Chef Eric Von Hansen loves using local ingredients. His fresh and delicious salad greens come from Spring Valley Farms, and he uses local lamb from Elysian Fields. 317 S. Craig St., Oakland. 412.682.3310. [lucraristorante.com](http://lucraristorante.com).



### RED OAK CAFE

Owner Dave Gancy calls Mose Miller of Miller Farms "a good friend." He sources all of his restaurant's eggs, meat, cheese, and produce from the New Wilmington farm. The fresh food aficionado is also partnered with Grow Pittsburgh and Turner Dairy. 3610 Forbes Ave., Oakland. 412.621.2221. [redoakusa.com](http://redoakusa.com).



## POINT BREEZE

### THE CAFÉ AT THE FRICK

The progressive American seasonal restaurant serves dishes sourced from its own on-site greenhouse, operated by Grow Pittsburgh. The Cafe also is partnered with the Farmers' Market Co-op of East Liberty as well as Penn's Corner Farm Alliance. Other produce is sourced from Harvest Valley Farm in Valencia and Jamison Lamb Farm in Latrobe. 7227 Reynolds St., Point Breeze. 412.371.0600. [frickart.org](http://frickart.org).



## REGENT SQUARE

### SQUARE CAFÉ

Square Café is a proud supporter of Grow Pittsburgh. The breakfast and lunch destination sources fresh herbs and potatoes from the nonprofit. "Our biggest and most favorite thing is their heirloom tomatoes," says owner Sherree Goldstein. The cafe also sources local milk and cheese from Marburger Dairy, locally roasted coffee from Kiva Han, and local bread from Allegro Hearth Bakery. Even the plates are made locally by the Riverside Design Group for plates, and the walls are bedecked with art from Pittsburgh talents. 1137 S. Braddock Ave., Regent Square. 412.244.8002. [square-cafe.com](http://square-cafe.com).



## ROBINSON

### BOCKTOWN BEER AND GRILL

Bocktown prides itself on the use of local vendors for their fresh and unique ingredients. Current partners include East End Brewing, Cherry Valley Organics, Ricci's Sausage, Signature Desserts, Penn Brewery, PrestoGeorge Coffee Roasters, Mediterra Bake House, Weiss Meats, Polish Pierogi and Turner Dairy. 680 Chauvet Dr., Robinson. 412.788.2333. [bocktowntown.com](http://bocktowntown.com).



## SHADYSIDE

### CASBAH

Casbah is a Pittsburgh restaurant that specializes in Mediterranean-inspired cuisine. Many of the ingredients used in Casbah's menu items are from local vendors, including greens from Grow Pittsburgh, lamb meat from Elysian Fields Farms, and berries and peaches from McConnell's Farm. Chef Eli Wahl prefers local ingredients from farmers he can get to know on a personal level. 229 S. Highland Ave., Shadyside. 412.661.8146. [bigburrito.com/casbah](http://bigburrito.com/casbah).



### SOBA

Forming a relationship with local farmers is an important aspect in getting the highest quality ingredients for Soba's Chef Danielle Cain. Soba guests are served pork from Cunningham Meats and produce from Penn's Corner Farm Alliance, Golden Harvest Farms, and Cherry Valley Organics. "I like the fact that we're supporting the people who grow and nurture our wonderful ingredients," Cain says. "Hopefully, we're also helping the environment in some way." 5847 Ellsworth Ave., Shadyside. 412.362.5656. [bigburrito.com/soba](http://bigburrito.com/soba).



### SPOON

Spoon features a Modern American, "farm to table" menu that is driven by local and sustainable products from the Pittsburgh region. Spoon also offers an extensive and unique cocktail selection, in addition to a diverse wine menu designed by our own certified sommelier. 134 South Highland Ave., Shadyside. 412.362.6001. [spoonpgh.com](http://spoonpgh.com).



## SHARPSBURG

### BONA TERRA

Bona Terra has many "friends" in the local food industry, helping to supply its menu with fresh foods. Penn's Corner Farm Alliance makes regular deliveries as does Grow Pittsburgh and Marburger Dairy. The folks at Blackberry Meadows Farm also see their produce make regular appearances in the daily specials. And, Chef Douglass Dick also serves fair trade organic coffee roasted at the Strip District's La Prima Espresso. 908 Main St., Sharpsburg. 412.781.8210. [bonaterrapgh.com](http://bonaterrapgh.com).



## SOUTH PARK

### DONTE'S PIZZERIA

Donte's was established in May 2006 by Dwaine Marasco, who has been in the pizza industry for more than two decades. Donte's takes great pride in using the freshest ingredients by shredding their own cheese, rolling fresh dough daily, making homemade meatballs, and serving to order. The food is brought in an as-needed basis from local vendors. Donte's is a family friendly pizzeria with seating for more than 40 with TVs and arcade games. A separate room can be reserved for private parties. Donte's invites you to bring your own beer or wine and enjoy our menu offerings. 6409 Brownsville Road, South Park. 412.655.2004. [dontespizzeria.com](http://dontespizzeria.com).



## SOUTH SIDE

### OTB BICYCLE CAFE

The South Side cafe is in talks with local farmers and growers for the upcoming spring and summer season, but managing partner Marty Maloney says that diners are always asking for their local beers, which is why East End Brewery and Church Brew Works ales are always on tap. "They're good partners to have in the city," he says, "especially for out-of-towners, who come in and ask, 'what do you have that's local?'" 2518 E. Carson St., South Side. 412.381.3698. [otbbicyclecafe.com](http://otbbicyclecafe.com).



## STRIP DISTRICT

### CIOPPINO

Supporting local farmers and reaping the benefits of the freshest ingredients available is important to Executive Chef Greg Alauzen. Alauzen sources lamb from Elysian Farm, produce from Janoski's Farm and Mathews Farms, chicken from Park Farms, and honeycomb from Bees-R-Us Apiaries. Using local produce gives chefs a longer window to utilize the vegetables, Alauzen says. "We try to support the local farmers as much as we can," Alauzen says. "There's nothing like local tomatoes." 2350 Railroad St., Strip District, 412.281.6593. [cioppinopittsburgh.com](http://cioppinopittsburgh.com).



## KAYA

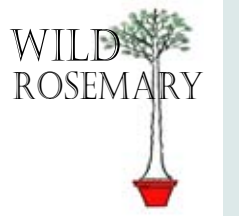
To make the most of the island-inspired cuisine offered at Kaya, the freshest ingredients available are used to mirror authentic island fare. Chefs at Kaya, including Executive Chef Jason Watts, use Penn's Corner Farmers Alliance, McConnell's farm (especially for their famous peaches), Heritage Farms, and Harvest Valley Farms. Kaya also receives produce from Amish farmer Mose Miller. 2000 Smallman St., Strip District. 412.261.6565. [bigburrito.com/kaya](http://bigburrito.com/kaya).



## UPPER ST. CLAIR

### WILD ROSEMARY

Once considered only a dream in the heads of co-owners Chef Gloria Fortunato, chief designer/manager Cathleen Enders, and baker Lynne Bielewicz, Wild Rosemary Bistro, a bring your own bottle restaurant, has become a favorite with restaurant-goers craving unique blends of Italian and Mediterranean cuisine. The ever-changing menu features the freshest in-season ingredients available from local vendors, such as Fede Artisan Pasta of Irwin. Wild Rosemary Bistro refrains from serving a la carte as their dinner selections are served 'one course' with Chef Gloria's signature 'rocket' salad. 1469 Bower Hill Road, Upper St. Clair. 412.221.1232. [wildrosemary.com](http://wildrosemary.com).



## WASHINGTON

### SPRINGHOUSE

SpringHouse has happy cows. Not the ones from the commercials, but the ones they feed and milk themselves, which they use for all of their dairy products. Owner Marcia Opp says her family is committed to buying local produce from Simmons and Matthews Farm and to making all of their baked goods from scratch. This business is "the real thing on the real farm." Stop in for home cooked meals and seasonal ingredients, as well as fresh ice cream. 1531 Route 136, Washington. 724.228.3339. [springhousemarket.com](http://springhousemarket.com).



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