



The Lehigh Valley's Premiere

FARM to TABLE

Restaurants



187 RUE PRINCIPALE 187rueprincipale.com

187 Main St, Ste 103, Emmaus, 610-928-0148, 187rueprincipale@gmail.com
Sources: Breakaway Farms, Primordia Mushroom Farm, Scholl Orchards, Wild Fox Farm, Mondjack Apiaries, and three other farms. We always have several locally grown ingredients in our menu items.

BLACK & BLUE blackandblueeaston.com

683 Walnut St, Easton, 610-438-3604, craft@blackandblueeaston.com
Sources: Easton Farmers' Market, Primordia Mushroom Farm, Twin Maple Farms, Klein Farms, and two other farms. We always have several locally grown ingredients in our menu items.

BOLETE boleterestaurant.com

1740 Seidersville Rd, Bethlehem, 610-868-6505, bolete2@gmail.com
Sources: Epic Acre Farm, Flint Hill Farm, Keepsake Farm, Kneehigh Farm, Liberty Gardens, Primordia Mushroom Farm, Rainbow Farm, Rodale Institute's ASC Program, Salvaterra's Gardens, Scholl Orchards, Taproot Farm, Valley Milkhouse, and Wild Fox Farm. We always have several locally grown ingredients in our menu items.

CAFÉ SANTOSHA [FB: cafesantosh](https://www.facebook.com/cafesantosh)

7150 Hamilton Blvd, Trexlertown, 610-366-1712, santosh413@gmail.com
Sources: Beets Workin' Farm, Salvaterra's Gardens, Rodale Institute's ASC Program, The Wayfare Baker, Wild Fox Farm, our own garden, and two other farms. We always have several locally grown ingredients in our menu items.

CURIOUS GOODS eatcuriousgoods.com

7705 Bake Oven Rd, Germansville, 610-760-8580, info@eatcuriousgoods.com
Sources: Crooked Row Farm, Epic Acre Farm, Ledamete Grass Farm, Primordia Mushroom Farm, Red Cat Farm, Valley Milkhouse, Willow Haven Farm, and 11 other farms. We always have several locally grown ingredients in our menu items.

FEGLEY'S ALLENTOWN thebrewworks.com/allentown-brew-works

812 W Hamilton St, Allentown, 610-433-7777, community@thebrewworks.com
Sources: Franklin Hill Vineyards, Wild Fox Farm, and five other farms. We frequently have several locally grown ingredients in our menu items.

FEGLEY'S BETHLEHEM thebrewworks.com/bethlehem-brew-works

559 Main St, Ste 101, Bethlehem, 610-882-1300, community@thebrewworks.com
Sources: Franklin Hill Vineyards, Wild Fox Farm, and five other farms. We frequently have several locally grown ingredients in our menu items.

GLASBERN glasbern.com

2141 Packhouse Rd, Fogelsville, 610-285-4723, innkeeper@glasbern.com
Sources: Valley Milkhouse, The Nesting Box, The Wayfare Baker, and our own beef & pork. We always have several locally grown ingredients in our menu items.

BuyLocalGLV.org

GREEN HARVEST FOOD EMPORIUM greenharvestfood.com

140 Northampton St, Easton, 610-252-6360, greenharvestinc@aol.com
Sources: Hunter Hill CSA, Primordia Mushroom Farm, Easton Salsa, our own garden, and two other farms. We frequently have several locally grown ingredients in our menu items.

GREENMOUTH JUICE BAR + CAFÉ greenmouthjuicecafe.com

526 Northampton St, Easton, 484-560-5136, greenmouthjuicecafe@icloud.com
Sources: Josie Porter Farm, Primordia Mushroom Farm, Salvaterra's Gardens, and four other farms. We always have one or more locally grown ingredients in our menu items.

JUMBARS jumbars.com

1342 Chelsea Ave, Bethlehem, 610-866-1660, emily@jumbars.com
Sources: Rodale Institute's ASC Program, and Scholl Orchards. We frequently have several locally grown ingredients in our menu items.

MAXIM'S 22 BISTRO & BRASSERIE maxims22.com

322 Northampton St, Easton, 610-252-2622, info@maxims22.com
Sources: Easton Farmers' Market, Fegley's Bethlehem Brew Works, Primordia Mushroom Farm, Scholl Orchards, Tolino Vineyards, Valley Milkhouse, and four other farms. We always have several locally grown ingredients in our menu items.

MISTER LEE'S NOODLES misterleesnoodles.com

325 Northampton St, Easton, 484-809-1346, info@misterleesnoodles.com
Sources: Epic Acre Farm, Flint Hill Farm, Keepsake Farm, Kneehigh Farm, Liberty Gardens, Primordia Mushroom Farm, Rainbow Farm, Rodale Institute's ASC Program, Salvaterra's Gardens, Scholl Orchards, Taproot Farm, Valley Milkhouse, and Wild Fox Farm. We always have several locally grown ingredients in our menu items.

MOLINARI'S molinarimangia.com

322 E 3rd St, Bethlehem, 610-625-9222, info@molinarimangia.com
Sources: Epic Acre Farm, Keepsake Farm, Kneehigh Farm, Liberty Gardens, Primordia Mushroom Farm, Rodale Institute's ASC Program, Scholl Orchards, Taproot Farm, Wild Fox Farm, and three other farms. We always have several locally grown ingredients in our menu items.

PEARLY BAKER'S ALE HOUSE pearlybakers.net

11 Centre Sq, Easton, 610-253-9949, pearlybakers@gmail.com
Sources: Primordia Mushroom Farm, Scholl Orchards, The Wayfare Baker, Twin Maple Farms, Valley Milkhouse, and one other farm. We frequently have several locally grown ingredients in our menu items.

PORTERS' PUB & RESTAURANT porterspubeaston.com

700 Northampton St, Easton, 610-250-6561, porterspub@gmail.com
Sources: Easton Farmers' Market, Primordia Mushroom Farm, Klein Farms, and two other farms. We always have several locally grown ingredients in our menu items.

SETTE LUNA setteluna.com

219 Ferry St, Easton, 610-253-8888, info@setteluna.com
Sources: Easton Farmers' Market, Fegley's Bethlehem Brew Works, Primordia Mushroom Farm, Scholl Orchards, Tolino Vineyards, Valley Milkhouse, and four other farms. We always have several locally grown ingredients in our menu items.

SHANKARA VEGAN RESTAURANT balasia.net

201 E 3rd St, Bethlehem, 484-330-6405, nouvellegreen@gmail.com
Sources: County Line Orchard, Primordia Mushroom Farm, Red Earth Farm, Rodale Institute's ASC Program, Wild Fox Farm, and Willow Haven Farm. We always have several locally grown ingredients in our menu items.

SWITCHBACK PIZZA switchbackpizza.com

525 Jubilee St, Emmaus, 610-928-0641, marguerite@switchbackpizza.com
Sources: Breakaway Farms, Good Work Farm, Wild Fox Farm, our own farm, and three other farms. We always have one or more locally grown ingredients in our menu items.

THE BOOKSTORE SPEAKEASY thebookstorespeakeasy.com

336 Adams St, Bethlehem, 610-867-1100, thebookstorespeakeasy@gmail.com,
Sources: Breakaway Farms and Philos Farm. We always have several locally grown ingredients in our menu items.

TWO RIVERS BREWING COMPANY tworiversbrewing.com

542 Northampton St, Easton, 610-829-1131, info@tworiversbrewing.com
Sources: Breakaway Farms, Primordia Mushroom Farm, Salvaterra's Gardens, Frecon Cider, and three other farms. We always have one or more locally grown ingredients in our menu items.

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