GREEN HARVEST FOOD EMPORIUM  
greenharvestfood.com  
140 Northampton St, Easton, 610-252-6360, greenharvestinc@aol.com  
Sources: Hunter Hill CSA, Primordia Mushroom Farm, Easton Sola, 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, Salventara’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, Felgy’s Bethlehem Brew Works, Primordia Mushroom  
Farm, Scholl Orchards, Tollino 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, Keevigh Farm, Liberty Gardens,  
Primordia Mushroom Farm, Rodale Institute’s ASC Program, Scholl’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, Keevigh Farm, Liberty Gardens, Primordia  
Mushroom Farm, Rodale Institute’s ASC Program, Scholl’s Gardens, 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  
pearybakers.net  
11 Centre Sq, Easton, 610-253-9949, pearybakers@gmail.com  
Sources: Primordia Mushroom Farm, Scholl Orchards, The Wayfarer Baker, Twin Maple  
Farms, Valley Milkhouse, and one other farm. We frequently have several locally grown  
ingredients in our menu items.

PORTER’S PUB & RESTAURANT  
porterspubeaston.com  
700 Northampton St, Easton, 610-250-6651, 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, Felgy’s Bethlehem Brew Works, Primordia Mushroom  
Farm, Scholl Orchards, Tollino Vineyards, Valley Milkhouse, and four other farms. We always  
have several locally grown ingredients in our menu items.

SHANKARA VEGAN RESTAURANT  
balsia.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 Phills Farm. We always have several locally grown ingredien-
ts 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, Salventara’s Gardens, Frecon  
Cidery, and three other farms. We always have one or more locally grown ingredients in  
our menu items.

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

BLACK & BLUE  
blackandblueeaston.com  
683 Walnut St, Easton, 610-438-3604, craftsm@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  
boletesrestaurant.com  
1740 Seidersville Rd, Bethlehem, 610-868-6505, bolete2@gmail.com  
Sources: Epic Acre Farm, Flint Hill Farm, Keepsake Farm, Keevigh Farm, Liberty Gardens,  
Primordia Mushroom Farm, Rainbow Farm, Rodale Institute’s ASC Program, Salventara’s  
Gardens, Scholl Orchards, Taproot Farm, Valley Milkhouse, and Wild Fox Farm. We always  
have several locally grown ingredients in our menu items.

CAFÉ SANTOSSA  
cafe-santosha.com  
7150 Hamilton Blvd, Trexlertown, 610-366-1712, santosha413@gmail.com  
Sources: Beets Workin’ Farm, Salventara’s Gardens, Rodale Institute’s ASC Program, The  
Wayfarer Baker, Wild Fox Farm, our own garden, and two other farms. We always have  
several locally grown ingredients in our menu items.

CURIOSO GOODS  
atthebakeoveninn.com  
7705 Bake Oven Rd, Germansville, 610-760-8580, info@eatcuriousgoods.com  
Sources: Crooked Row Farm, Epic Acre Farm, Ledamere 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  
2141 Packhouse Rd, Fogelsville, 610-285-4723, innkeeper@glasbern.com  
We always have several locally grown ingredients in our menu items.

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