



WE TOOK THE LOCAL RESTAURANT CHALLENGE!

www.eatlocalmilwaukee.org

We pledge to take the Eat Local Milwaukee Restaurant Challenge. As part of this challenge, we commit to sourcing as much food locally as possible.

106seeboth

106 W. Seeboth St #103

Milwaukee

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www.106seeboth.com

Please tell us what sourcing locally means to your restaurant.

How does it impact the way you do business? In addition to detailing foods/products you source locally, you might consider telling us about products you source that are raised sustainably.

We are locals that own 106seeboth (local family!) and we have deep ties with our community. We have a large family that for the most part stayed right here in the community and live, go to school, and do or own businesses in the area.

It is an obvious decision for us to source all possible products from the area, give business back to the community we love. Milwaukee and the Wisconsin area is full of great products and it is shocking that other business don't take advantage of what is around. We additionally have local Wisconsin cheeses, fresh herbs for craft cocktails, sausage, bakery, and pickled vegetables. My brother was a Wisconsin transplant in San Francisco but he made the best move of his life and came back to Milwaukee to run 106 and I think he brought the "whatever is fresh and local" mentality back with him.

Please give specific examples of products that your restaurant consistently buys from a local source. *Be sure to indicate the source of the product.*

We current source from Sweet Water Organics in Bayview for all of our herbs and whatever is available fresh through them. Currently I believe it is Arugula and Peppers....