



# WE TOOK THE LOCAL RESTAURANT CHALLENGE!

[www.eatlocalmilwaukee.org](http://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.**

**Beans and Barley**

**1901 E. North Ave.**

**Milwaukee**

**(414) 278-7878**

**[www.beansandbarley.com](http://www.beansandbarley.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.*

At Beans and Barley we feel that it is important to utilize local produce for many reasons. Using local products is a good way to support your local economy and to cut down on carbon emissions. It also helps to foster a sense of community by bringing people closer to their food source and allowing them to have a more intimate connection to their food and to their environment.

With the prevalence of agribusiness in today's food production people's connection to their food source has become more and more limited, buying local produce is a good way to counteract this trend. At Beans and Barley we try to use as much locally sourced produce as possible not only because our customers want it but because we want to provide healthy food at a reasonable price and support our local economy at the same time.

We regularly take calls from local farmers informing us of what they have available and we often design menu items around this same fresh local produce. We take pride in what we serve and our motto is "Real Good Food", buying local makes it easier to be confident that we are serving the best product possible.

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

- Cheese: fontina and Parmesan from Belgioso, Salemville gorgonzola, Vern's cheddar and Swiss
- Breads; Kangaroo pita bread, Miller bakery challah, La Campagna wheat, white, and rye sandwich bread
- Dairy: Sassy cow milk and cream, Grassland butter, Sugar River yogurt
- El Rey tortillas, tostadas and chips
- Gourmet's Delight mushrooms
- Kallas honey
- Penokee Mountain maple syrup
- Simple Soyman tofu and tempeh
- Yuppie Hill Eggs
- Wilson Farms sausage
- Trempealeau Hotel walnut burger
- Sweet Water wheat grass
- local produce is used whenever possible but is not consistent