



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.

Comet Café

1947 N Farwell Ave

Milwaukee

(414) 273-7677

www.thecometcafe.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 make our food from scratch so we depend on using great ingredients for our food to taste great. We believe the best ingredients can be found right here in Wisconsin.

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 use Wisconsin Grass Fed Beef, all of our dairy products come from Sassy Cow Creamery, our eggs are locally sourced (usually through Yuppie Hill), our pork products are from a local farm, as well as our chickens (the farms will vary sometimes), we use as many veggies and fruits from local farms as we can when the season permits. We freeze local fruits in the summer to use in our pies through the fall & winter.