



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.

Lagniappe Brasserie
17001 West Greenfield Avenue
New Berlin
262-782-7530
lagniappebrasserie.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.

I prefer to source my food from as close to the restaurant as I can.

We have nine raised beds for vegetables and herbs. Treilised Cascade organic hops for our house made beers. Flowers surrounding the restaurant for inside and outside landscaping planted from seed and bulb. I prefer wild caught sustainable seafood caught in season to save money and serve a better product. Gulf shrimp versus farmed Pacific varieties of little flavor and not the greatest regard for aquaculture.

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

- Prieske Farms Scottish Highland steer & veal
- Cobblestone Farms Scottish Highland steer & free range chickens.
- Fennimore Wisconsin emu.
- Wisconsin bison.
- West Allis Farmers market produce and floral stock.
- West Allis Winter market produce and meats.
- Vern's cheese, 10yr-cheddar, local blues et cetra.
- Treffinger potatoes and beef, Palmyra WI