



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.

Metro Bar & Cafe
411 East Mason Street
Milwaukee
(414) 272-1937
www.hotelmetro.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 Hotel Metro, we don't view local sourcing as a gimmick, but rather, a responsibility.

The Hotel is grounded in the values of sustainability and community. Locally, we source Wisconsin Meadows Grass-fed Beef, MacFarlane Pheasant, Maple Leaf Duck, Lake Superior White Fish, Upoff Ham, Jones Farm Bacon and Sausage, and JR's Country Acres Cage Free Eggs.

What we can't source locally, we still seek sustainable and humanely raised items such as Norwegian Salmon, Farm Raised Scallops, Grouper, & Bellen Evan's Chicken. We also take advantage of all that Sweetwater Organics has to offer, as well as, the East Town Farmer's Market.

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

Our Partners:

- Braise RSA ~ Milwaukee (local fruits & vegetables),
- Sweetwater Organics ~ Milwaukee (aquaponic greens)
- JR's Country Acres ~ Lake Mills (cage free eggs),

- Wisconsin Meadows ~ Elkhorn (grass-fed beef),
- Macfarlane Pheasants ~ Janesville
- Maple Leaf Farms ~ Franksville (Duck)
- Upoff Farms ~ Madison (Natural Pork),
- St. Paul Fish Company ~ Milwaukee (Fresh Fish)