



# 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.**

**The National Café**  
**839 W National Ave**  
**Milwaukee**  
**414-431-6551**  
[nationaleats.com](http://nationaleats.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.*

Sourcing locally means being a part of the community we are in--both the Walker's Point community, and the nearby farming and small business community. We are a member of Braise RSA, and buy much of our seasonal produce through them.

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

In addition to working with Braise to get products from over 40 local farms (watercress, potatoes, tomatoes, cucumbers, beets, basil, spring mix, eggs, etc.) we also use Sassy Cow dairy products, Patrick Cudahy bacon, ham, and salami, Simple Soyman tofu and desserts, Vern's Cheese and maple syrup, Anodyne and Metropolis coffees, Empire Fish, and Sprecher.