OUR PRINCIPLES of PLANT FORWARD CUISINE

- Plates centered around minimally processed foods... plant protein takes the lead!
- Fresh. Seasonal. Local. No added sweeteners and reduced sodium.
- Transparent ingredient sourcing that is supportive of sustainable farming and fisheries.
- Emphasis on healthy dietary patterns, including whole food, avoid excess servings and focus on calorie quality.
- Encourage innovation and sustainability through food purchasing patterns and practices to advance community health, social well-being and our food system.
- Reduce the role of animal-based foods; sourcing the healthiest affordable ingredients from antibiotic-free raised animals. If animal based foods are served; prioritize fish, then dairy, then eggs.
- Unapologetic elevation of flavor and quality.