## **FARM-TO-FORK FRESH**

WELCOME TO FARM COUNTRY, ENJOY FOOD SO FRESH YOU CAN TASTE THE SUNSHINE.

When thinking about Omaha’s agricultural background and central location, it makes sense that the city would be on the forefront of a fresh food movement. New and classic Omaha restaurants have dedicated their kitchens and menus to showcasing the best meat and produce from local farms.

At Omaha’s **Kitchen Table** visitors are treated to culinary concoctions such as the Focaccia pizza topped with roasted broccoli, fresh mozzarella and a creamy vodka sauce. Friendly owners Colin and Jessica will proudly tell you about each locally sourced ingredient.

Known for wood-fired Neapolitan pizza bursting with local flavor, **Dante’s Ristorante** is a true experience with a full menu of rustic Italian faire and perfectly pairs vinos. Considered one of the greenest restaurants in the country, **The Grey Plume’s** award-winning chef and owner Clayton Chapman maintains the vision of a fine dining experience where food is art – even the plates are created by local artists.

**The Boiler Room**, located in a refurbished industrial space in Omaha’s Old Market Entertainment District, features farm-fresh foods in a unique presentation that makes for a distinct culinary experience. **Modern Love** inspires vegans from across the country to plan their foodie excursions to Omaha. Popular vegan cooking personality Isa Chandra Moskowitz leads with the focus of providing “swanky vegan comfort food” made with local ingredients.

FRESH FORK FACTS

* Coneflower Creamery is known for crafting homemade ice cream with creativity and a love of local ingredients.
* Dante Ristorante Pizzeria serves farm-to-table rustic Italian cuisine.
* J. Coco’s creations start with local, organic and natural ingredients. The restaurant uses the fresh herbs and vegetables from their on-site garden. It’s doesn’t get any fresher then that!
* Kitchen Table’s daily specials mean a rotating menu bursting with local flavor.
* Block 16 serves up a craveable burger and fries combo with a side of secret sauce. Taste the freshness of tomatoes picked from the owner’s garden.
* Omaha farmers markets offer farm-fresh produce and everything from cooking demonstrations to pet-friendly treats.
* Stirnella is inspired by local and seasonal ingredients and can even share from which local farm the meat and seasonal vegetables were sourced.

FARM-TO-FORK FAN FAVS

* Baela Rose
* The Boiler Room
* Block 16
* Dante Ristorante Pizzeria
* Kitchen Table
* Modern Love
* Paragon Dundee
* Stirnella
* The Grey Plume

**For more Farm-to-Fork options go to VisitOmaha.com**