FARM TO FORK
a locally fresh focus

The way we see it, it’s our job to explore new ways for you to experience fresh, delicious dishes while reducing the “food miles” travelled from farm to table.

So, we’ve developed valuable relationships with local farms and community-supported agriculture to bring you healthier, tastier ingredients in 2015.

This season, we’re sourcing local fresh foods from:

- Long Life Farm CSA - Hopkinton, MA
- Acadian Farm - Holliston, MA
- Medway Community Farms - Medway, MA
- Nourse Farms - Westborough, MA
- Jansel Valley Farms - New Bedford, MA

KIDS PLATE TIME
it’s OK to play with your food

We developed a new menu for kids that’s inspired by the USDA’s MyPlate program with an emphasis on proteins, vegetables, grains, starches, fruits & dairy.

Kids now can create their own meals by choosing items from varying categories & pick their favorite preparation method (baked, grilled, fried or sautéed).

At Hopkinton, we make eating better fun.

GARDEN GROWN
getting our hands dirty

As in past years, we’re growing and harvesting many of our own fresh vegetables on the grounds. This season we’ll proudly harvest ten heirloom varietal tomatoes, four types of fresh peppers and many assorted hand-picked herbs.

At Hopkinton, fresh food is just a few steps away.

SUSTAINABLE MATTERS
sharing one earth

We are continuing to improve our sustainability efforts. Currently, we recycle 85% of recyclable materials and are looking for ways to increase that number. In addition, 95% of all of our food waste is composted off property – and we’re now exploring the benefits of composting on property in the future.

We believe the earth deserves our attention.