



# FOOD & SOCIETY POLICY FELLOWS

## **5 Great Farm-Fresh Restaurants**

By Lisa Kivirist  
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The next time you're planning your travel itinerary, think about going local when you dine out. By choosing restaurants that emphasize the flavors of farm-fresh, seasonal cuisine, you can experience your destination through taste as well as touch, sight and sound. These five restaurants showcase regional foods and buy direct from area farms. They're great examples of the burgeoning local foods movement throughout Wisconsin.

### **Hackberry's Bistro, La Crosse**

Run by the People's Food Co-op, Hackberry's blends cozy bistro charm with a menu inspired by the co-op's long-standing relationships with regional farmers. Don't miss Hackberry's legendary special event menus, serving up an affordable tasting array of seasonal specialties.

315 Fifth Avenue South

Lunch and dinner served daily, breakfast Friday through Sunday (closed Fridays in summer).

(608) 784-5798

[www.pfc.coop/HackberrysBistro.HTM](http://www.pfc.coop/HackberrysBistro.HTM)

### **Burt & Francie's, Bayfield**

Nestled on the shores of Lake Superior, Burt & Francie's is a coffeehouse committed to the local community. From local eggs, fruit and honey to Fair Trade organic coffee and tea, its menu reflects the owners' passion for helping green Wisconsin.

117 Rittenhouse Ave

Hours vary by season.

(715) 779-9619

[www.burtandfrancies.com](http://www.burtandfrancies.com)

### **Roots Restaurant & Cellar, Milwaukee**

Ingredients from area farms and an on-site garden transform into hip, contemporary cuisine at Roots Restaurant & Cellar. Enjoy the view of downtown Milwaukee during your fine-dining experience from the deck, the patio or window-side tables.

1818 N. Hubbard St.

Dinner served Monday through Saturday, brunch served Sunday. Seasonal patio dining. Reservations recommended.

(414) 374-8480

[www.rootsmilwaukee.com](http://www.rootsmilwaukee.com)



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### **Kavarna Coffeehouse, Green Bay**

Committed to sustainable agriculture, family-run Kavarna creates serendipitous vegetarian specials around area growers' offerings. Local fruit is preserved during peak season for fresh summer flavors all winter long.

112 S. Broadway St.

Open daily. Full menu and bakery available all day.

(920) 430-3200

[www.kavarna.com](http://www.kavarna.com)

### **Gilbert's, Lake Geneva**

Pair elegant dining with conscious cuisine as you linger over seasonal specialties. Located in a towering Queen Anne Victorian mansion on the shores of Lake Geneva, farm fresh food adventurers can delight in the six-course "surprise Chef's Tastings."

327 Wrigley Drive

Dinner served Tuesday through Sunday, open Mondays in summer; reservations recommended.

(262) 248-6680

[www.gilbertsrestaurant.com](http://www.gilbertsrestaurant.com)

Lisa Kivirist is co-author of *Rural Renaissance* and *ECOpreneur* and writes from her farm in Brown-town. Content produced in cooperation with Wisconsin Trails, [www.Wisconsintrails.com](http://www.Wisconsintrails.com). For a complimentary copy of Wisconsin Trails magazine please e-mail [info@wistrails.com](mailto:info@wistrails.com).