

What Is Farm-to-Table?



At its simplest form, the definition of farm-to-table is when the food being served comes directly from a farm without going through a store, market, or distributor.



Because restaurants have direct relationships with local farms, they receive fresh, quality, and often specialty, ingredients.



Farm-to-table is about reclaiming the connection between human hands and the earth while eschewing the conveniences that pull us away from nature.



“Farm-to-table for all restaurants should be an essential part of our food system.”

— Chef Matthew Lightner



Environmental sustainability and ethical farming are integral to farm-to-table restaurants. To be truly farm-to-table, restaurants and farms follow strict standards around chemical pesticides, carbon footprints, and how livestock are raised, butchered, and processed.

ōkta farm is a one-acre hand-planted farm that supplies our restaurant with the bounty of the Pacific Northwest.



“We do more than source from the farms. We save seeds, build and invigorate soil health, put sustainability directly in our hands by the varieties of what we wish to grow. We dive into the aspects of full circle life; animal, earth, and human biology on the micro and macro. From procurement, we invest in the economics of building a regenerative food system for our future generations to come.”

— Chef Matthew Lightner



Tributary
hotel