

These local eateries are dedicated to supporting local farmers while providing diners with meals that rely on fresh, in-season ingredients.

Early Pioneers of Farm-to-Table Dining

Woodberry Kitchen in Baltimore's Hampden neighborhood is a pioneer of the "locavore" movement. Chef/owner Spike Gjerde has an in-house, whole-animal butchery program that services Woodberry Kitchen and his other restaurants. Chef John Shields' Gertrude's at the Baltimore Museum of Art features classic Chesapeake cuisine.

Restaurants With Their Own Farms and Gardens

Cunningham's in Towson has its own 80-acre farm in Cockeysville where they raise chickens, 15 varieties of tomatoes, 13 kinds of herbs and three species of edible flowers used in the restaurant. Likewise, The ElkrIDGE Furnace Inn grows heirloom, organic vegetables in an onsite garden and partners with local farms for its fresh meats. The Manor Tavern in Monkton grows some of the organic ingredients it uses in its dishes while buying others from local vendors. In Howard County's Maple Lawn neighborhood, the elegant Ananda serves superb 'farm-to-tandoori' Indian cuisine using many fresh ingredients sourced from their own nearby gardens.

Award-Winning Farm-to-Table Restaurants

Maggie's Farm in Baltimore has been named "Best Farm-to-Table Restaurant" by Washington's City Paper and "Best Locavore Restaurant" by Baltimore Magazine. Laurrapin Grille in Havre de Grace relies on the bounty of local farms, which has earned the Harford County hot spot honors from Harford Magazine, Open Table and Wedding Wire. In Montgomery County, Founding Farmers, a Certified Green Restaurant™, has been featured on the Food Network and has also been named on several top restaurant lists. In Frederick, getting a table at the award-winning Volt can be challenging, but is well worth the effort—celebrity chef Bryan Voltaggio offers a delicious take on the farm-to-table concept.