WHEAT
&
FIRE
NATIONALLY RECOGNIZED PASSION
TO CREATE A REMARKABLE FOOD-CENTRIC
EVENT THAT RESPECTS AND
CONNECTS THE COMMUNITY OF
PEOPLE WHO GROW, PREPARE, AND EAT
THE FOOD WE SHARE ...

... BEYOND THIS UNIQUE MISSION, WE GO WHERE FEW EVEN DARE, BRINGING THESE COMMITMENTS TO LIFE IN OUR CRAFT KITCHEN ...

YES 90% organic sourcing except like pork or fish

Create every ingredient only cheese is made for us

All food is natural additive and chemical free

Poultry and eggs are all pasture raised

Humanely raised hormone and antibiotic free

Grass feed dairy superior health and flavor

Natural fermentation using only wild yeast cultures

Whole grains we grind for freshness and health

Small batches ensure quality and chemical free

Olive wood smoke and fire kissed cooking

No seed oils only chemical free cold pressed oils.

Vegan options only plant based ingredients

BORDER IMAGES GROWN CULTIVATED AND CAPTURED AT OUR FARM

... FROM SEED TO FORK, WE GROW, CREATE AND SOURCE EVERYTHING AT OUR FARM AND THROUGH PARTNERS TO THESE STANDARDS.

All heirloom heritage for health and flavor

From our farms planted seeds to your fork

Produce from local farms or our microfarm

We support local farms and suppliers

Self sustained farm cycle regenerating our soil

All food waste that can be is composted

No chemical cleaners food or service ware

All foreign chocolate vanilla spices and coffee

25% solar energy efficient to water reuse

Compostable biodegradable plant based disposables

Reuse all wood glass and plastics (BPA free)

Water is triple carbon filtered to .5 Micron

BORDER IMAGES GROWN CULTIVATED AND CAPTURED AT OUR FARM

WHEAT & FIRE