



2019 INDUSTRY IMPACT REPORT

CONSULTING REPORT BY:
BUSINESS RESEARCH DIVISION
LEEDS SCHOOL OF BUSINESS
UNIVERSITY OF COLORADO BOULDER



Just saying that you support the use of local ingredients is great, but when you have the data to back it up, you can be sure you're voting with your wallet. You'll make the right dining decision and support the restaurants that make it a lifestyle to support their local farmers.

**— ALON SHAY, SAFTA [ROCKY MOUNTAIN REGION]
AND SABA [SOUTHEAST REGION]**



FOOD IS THE ISSUE OF OUR LIFETIME.

It's connected to every major concern our planet faces: climate change, war, government subsidies, worker welfare, poverty, immigration, minorities, women and health. This makes what's on our plate all the more important. Eaters can make a fundamental impact for a sustainable future, while chefs and restaurants need to focus on food that is not only delicious and filling, but also fulfilling.

The power of our choices matter.

What and how we eat is more complex than ever before, as eaters and chefs begin to take a more holistic approach to the entire food chain. As I told the New York Times, "Restaurants need to demonstrate they care about the whole system and story of food, including the environment, farmworkers, animal welfare and inclusion in the workplace."

The conversation about "good food" is no longer a side discussion. It is at the center of the cultural and culinary conversation. We're proud to help lead that discussion.

As we look to this year's Good Food 100 Restaurants list and economic assessment, the passion and commitment to a sustainable, just and good food system is stronger than ever.

We're thrilled with the momentum we've made, and look forward to accomplishing even more in 2020.

SARA BRITO
CO-FOUNDER/PRESIDENT
GOOD FOOD MEDIA NETWORK, A 501(C)(3) NONPROFIT

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ABOUT

A program of the Good Food Media Network (GFMN), **THE GOOD FOOD 100 RESTAURANTS™** is an annual list and rating of U.S. restaurants designed to educate eaters and celebrate restaurants—fast casual to fine dining to food service—for being transparent with their business practices, and using their purchasing power to honor and support every link in the food chain. GFMN contracts with the Business Research Division Leeds School of Business, University of Colorado Boulder to survey and analyze restaurants' food purchasing data and educate consumers about the people and businesses that are impacting the economy through sustainable sourcing of goods. Survey results provided data, verified by NSF, for an economic contribution analysis, as well as for a rating of restaurants by their sustainable sourcing practices.



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It's important to have a third party verification system for checking and balancing the claims made by sustainable restaurants. There is no other system or survey like this that I am aware of and it is the new gold standard for proving that chefs are walking the walk and not just talking the talk.

— STEVEN SATTERFIELD, MILLER UNION
[SOUTHEAST REGION]

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YEAR IN REVIEW



James Beard Foundation Partnership

Marrying shared missions, the Good Food 100 Restaurants™ and James Beard Foundation forged a partnership to accelerate transparency in the culinary community and promote the importance and impact of a sustainable food system.

The Foundation committed resources to help bolster additional chef participation in the Good Food 100 Restaurants.

"We know good food is critical to a sustainable and healthy food system, but to what extent? The Good Food 100 is building the economic case to measure that impact," said Katherine Miller, Vice President of Impact, James Beard Foundation. "As we enter a new phase of the Foundation's future with a strong commitment to shining a light on a food system that supports people, the planet and economies, we are happy to work with the Good Food 100 team to encourage more robust participation from the culinary community."



Niman Ranch Hog Farmer Weekend

Sara Brito participated in Niman Ranch's annual Hog Farmer Appreciation weekend, learning from small, independent family farmers and ranchers about humanely raised and sustainable pork.



Flatiron Film Festival

Following a screening of *Babette's Feast*, Sara Brito had the opportunity to interview Laurie Woolever, Anthony Bourdain's former assistant and biographer, as well as Todd Liebler, an Emmy Award-winning cinematographer who spent the last 13 years working with Bourdain on his popular TV Shows *No Reservations* and *Parts Unknown*.



Slow Food Nations

Good Food 100 Restaurants was proud to once again partner with Slow Food Nations to help showcase and celebrate good, clean, and fair food for all.



Colorado Industry Night Celebration

The Good Food Media Network was proud to present Eat. Drink. Think. a Colorado Industry Night Celebration honoring the 45 Colorado chefs and restaurants — the most in the country — featured on the 2018 Good Food 100 Restaurants List. The event took place at the RiNo Yacht Club at The Source Hotel + Market Hall in Denver, where Colorado industry leaders including Jeff Hermanson, Grant McCargo, Alex Seidel, Jennifer Jasinski, Kelly Whitaker, Governor John Hickenlooper, and many more gathered to fête chefs, restaurants, farmers and producers committed to changing our food system for good.

The evening also honored a Colorado producer and purveyor. The awards served to recognize individuals with an outstanding dedication to sustainability, transparency and advancing good food in the state of Colorado. Both the Producer and Purveyor of the Year were nominated and chosen by Colorado chefs that took part in the 2018 Good Food 100 Restaurants List. Clint and MaryKay Buckner of Buckner Family Farm in Boulder County for their grass-fed and pasture-raised lamb, beef, and pork and Emma Stopher-Griffin and Matthew Kottenstette of Farm Runners, a regional food distributor in Hotchkiss.



Speaking Engagements

Sara Brito, along with the James Beard Foundation's Katherine Miller, Heritage Radio Network's Katy Keiffer, and Chef Danielle Leoni at the 2019 WCR Women Chefs and Restaurateurs conference in Minneapolis. Sara also spoke about sustainable sourcing at the International Restaurant & Food Service Show in New York City, and the Western Food Service Expo in Los Angeles.



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**We believe that when
you eat good food
prepared with integrity,
care, and environmental
responsibility, you can
taste the difference.**

— CAROLINE GLOVER, ANNETTE [ROCKY MOUNTAIN REGION]

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EAT. DRINK. THINK. EVENTS

As part of our mission to educate eaters about the impact and importance of good food, the Good Food 100 Restaurants hosts **Eat. Drink. Think.** events around the country, featuring esteemed chefs, producers and purveyors, focusing on discussions surrounding the culinary climate and the power of what's on our plates—all over delicious food. The Good Food 100 Restaurants was delighted to be welcomed by Erik Oberholtzer of Tender Greens in New York City; Peter McCarthy of EVOO Restaurant in Cambridge, Massachusetts, and Hugh Acheson of Five & Ten in Athens, Georgia.

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I am very proud how our practices benefit the local economy. Doing this survey each year requires a thorough audit of our purchasing practices, which affords us the opportunity reflect on the positive impact that we've had, as well as identify areas for improvement. I am humbled by the impact that this has. Over the past 16 years, we've taught cooks and servers what "good food" is, and they're now running their own restaurants and implementing the same good food philosophies there.

— MIKE LATA, FIG AND THE ORDINARY [SOUTHEAST REGION]

”



“

We participate in the Good Food 100 Restaurants list because we believe that we can make a difference in our community by demonstrating conscientious purchasing, waste reduction, innovative employee benefits and local philanthropic work. It is our vision to build a better restaurant industry by leading through example, and the Good Food 100 is a concrete representation of those values.

**— KATIE BUTTON, CÚRATE AND BUTTON BAGELS
[SOUTHEAST REGION]**

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MEDIA COVERAGE

Good Food 100 Restaurants has been featured in national and regional publications across the country. Additionally, co-founder and president Sara Brito is called upon by media outlets to offer insights and commentary on the current culinary landscape.

The New York Times

A Peek at Your New Plate: How You'll Be Eating in 2019

Better lettuce? Cheese tea? Here are the most intriguing forecasts for the food world — best consumed with a grain or two of salt.



Get ready for more cheese tea — green or black tea slipped through a cap of cream cheese blended with cream or condensed milk. Jonathan Bloom for The New York Times

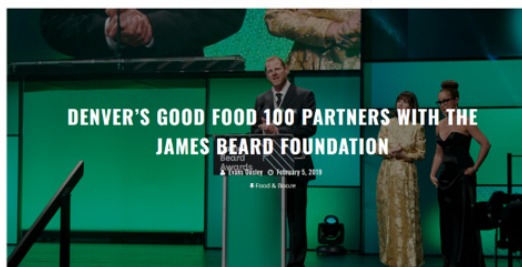
The Cause of the Year

How a restaurant or food company cares for its employees, its purveyors, its customers and its community will move up the priority list in 2019, Mr. Freeman said. More chefs will become first responders, providing food at disaster sites. Companies will fine-tune training for how employees should treat one another. Immigrants and their role in American food culture will be front and center.

Sara Brito, a founder and the president of the Good Food 100 list, said in her 2019 trend report that customers will demand that restaurants tend to more than just how food tastes.

"They need to demonstrate they care about the whole system and story of food," she said, "including the environment, farmworkers, animal welfare and inclusion in the workplace."

303MAGAZINE



abc NEWS

Food experts, chefs and advocates share all the approachable tips to eliminate food waste this Earth Day

Look with others, save your vegetable scraps and utilize your freezer



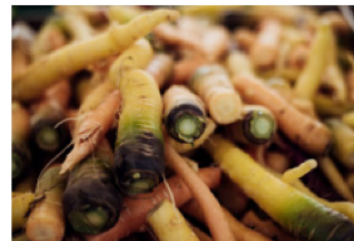
The Good Food 100 co-founder also said people can incorporate this practice when dining out at restaurants.

"Don't be afraid to ask (or let others make you feel cheap for asking) for all of the leftovers to take home," Brito said. "Almost all leftovers taste good the next day for breakfast or lunch with an egg on it."

"Even the extra bread in the bread basket makes for delicious toast the next day or breadcrumbs to freezer for later use."

Forbes

How Good Food 100 Restaurants Is Helping To Create A More Transparent And Sustainable Food Industry

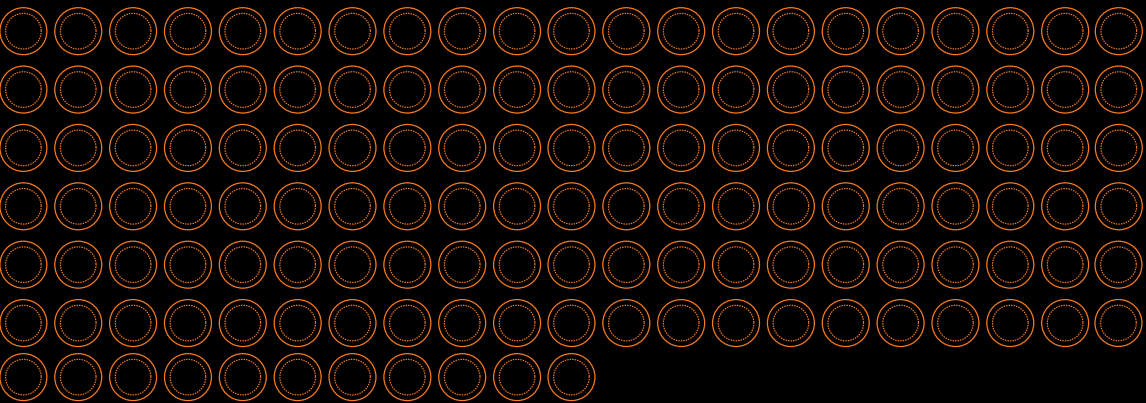


Words like "farm-to-table," "seasonal" and "locally sourced" are on so many restaurant menus these days, but with a lack of regulation around these terms there's no telling what they actually mean. As the food industry moves toward increased transparency and sustainability (a trend that's in no small part driven by consumer demand), the Good Food 100 Restaurants list and economic report is shedding light on restaurant purchasing practices and the impact of these dollars spent on "good" food purchases.

First, some definitions. "Good food" (for the purposes of businesses reporting their purchases) is defined in different ways depending on the category of food. For bread, flour, grains, beans, legumes, fruits and vegetables, good food is "produced using certified organic and/or sustainable agricultural practices." For dairy, eggs, meat and poultry, good food is "raised without the use of sub-therapeutic antibiotics or added hormones; no cages or confinement." Fish and seafood is "wild and sustainably farmed," and includes fish and seafood on Monterey Bay Aquarium's green and yellow Seafood Watch list.

BY THE NUMBERS

137 participating restaurants reported spending \$100.7 million on total domestic food purchases in 2018. Of these food purchases, restaurants reported spending 67% on good food in the categories of bread and grains, dairy and eggs, fish and seafood, meat and poultry, fruits and vegetables, and other miscellaneous food items. Domestic good food purchases, which totaled \$66.3 million spent by participating restaurants, had a \$213.5 million economic impact on the nation, including the direct, indirect, and induced impact of the purchases.

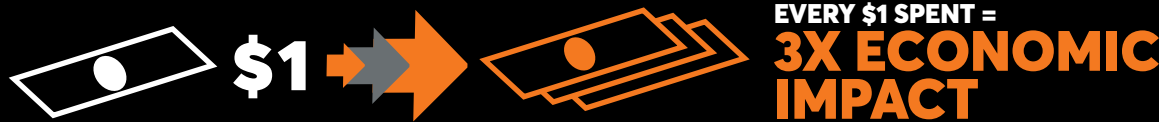


137 PARTICIPATING RESTAURANTS



\$100.7 MILLION
was spent on food.

Of this, **\$66.3 MILLION**
was spent on domestic good food.



EVERY \$1 SPENT =
**3X ECONOMIC
IMPACT**

Good Food had a
**\$213.5 MILLION ECONOMIC
IMPACT ON THE NATION.**

\$213.5M



GOOD FOOD IS GOOD FOR EVERY LINK IN THE FOOD CHAIN: the environment; animals; farmers, ranchers and fishermen; purveyors; restaurants and eaters.



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Good Food is the lifeblood of our nation. The past decade has seen a dramatic shift from relying on convenience to focusing on a back-to-basics approach to food, inspiring a resurgence in small farms and artisan makers. We are honored to be a part of this movement, and to be recognized by a group of professionals working for a greater good for generations to come.

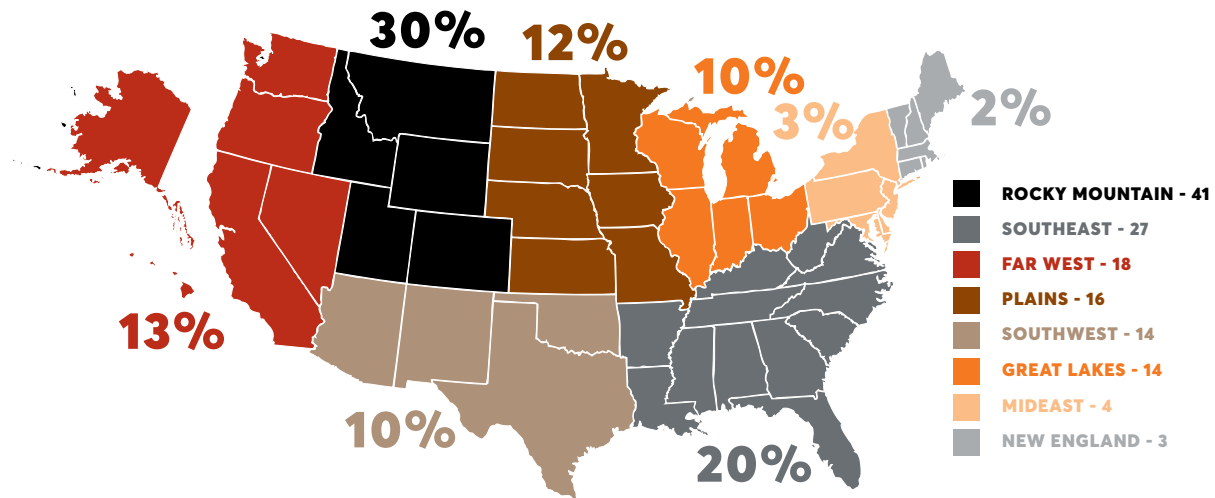
— CLAYTON CHAPMAN, THE GREY PLUME [PLAINS REGION]

”

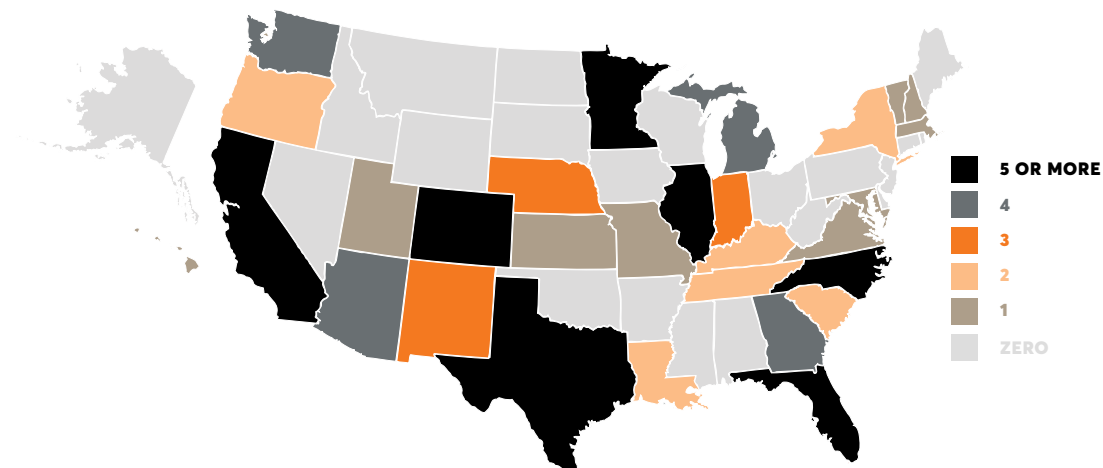
PARTICIPANTS

The 137 participating restaurants represented every region of the United States.

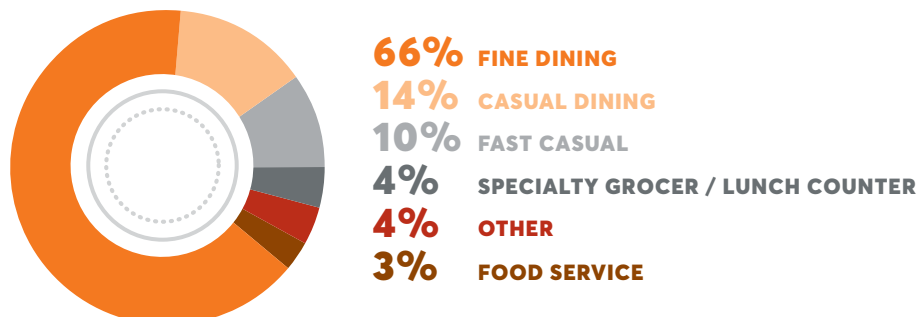
RESTAURANT PARTICIPATION BY REGION



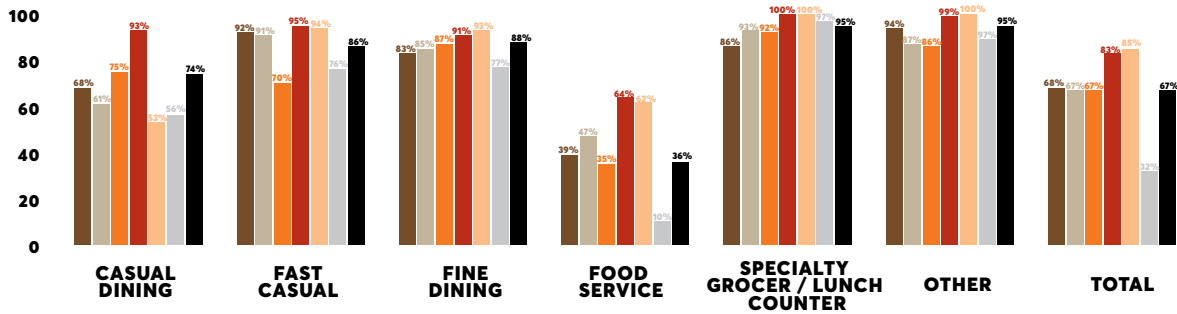
RESTAURANT PARTICIPATION BY STATE



TYPES OF PARTICIPATING RESTAURANTS

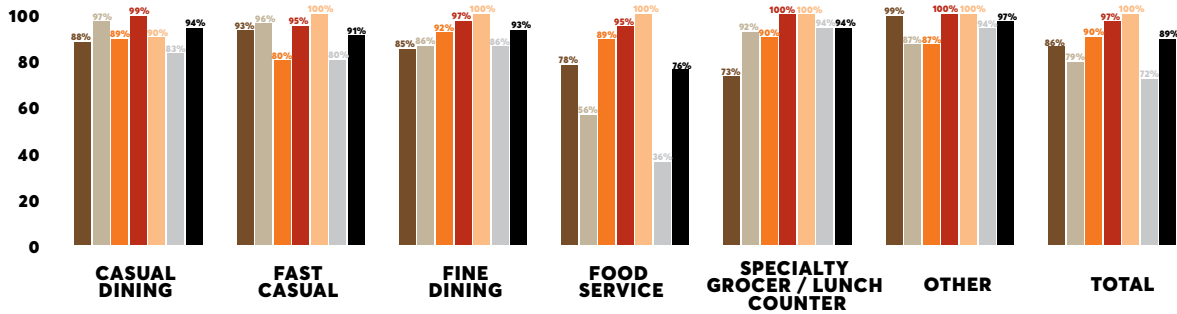


TOTAL GOOD FOOD PURCHASES BY RESTAURANT TYPE



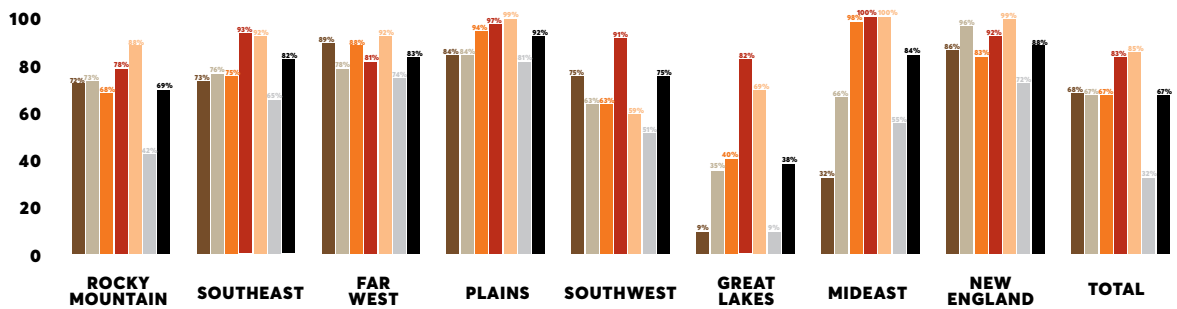
NOTE: Total includes reported state, regional, national, and international purchases.

REGIONAL GOOD FOOD PURCHASES BY RESTAURANT TYPE



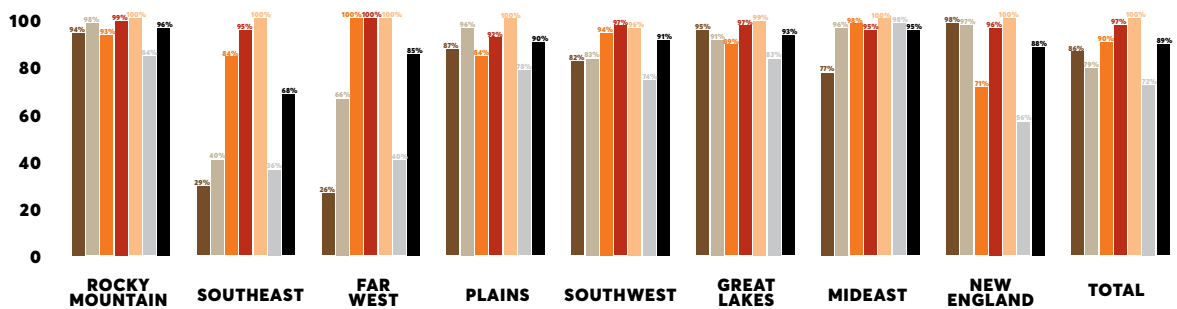
NOTE: Total includes reported state and regional purchases.

TOTAL GOOD FOOD PURCHASES BY RESTAURANTS IN EACH REGION



NOTE: Total includes reported state, regional, national, and international purchases.

REGIONAL GOOD FOOD PURCHASES BY RESTAURANTS IN EACH REGION



NOTE: Region includes the sum of local and regional purchases.



“

Data gathering on this scale is very important to our culinary community. Hopefully this will inspire other chefs and restaurants to take a good look at where and how their products are being raised.

— SUZANNE GOIN, AOC, LUCQUES, TAVERN,
LARDER BAKING COMPANY [FAR WEST REGION]

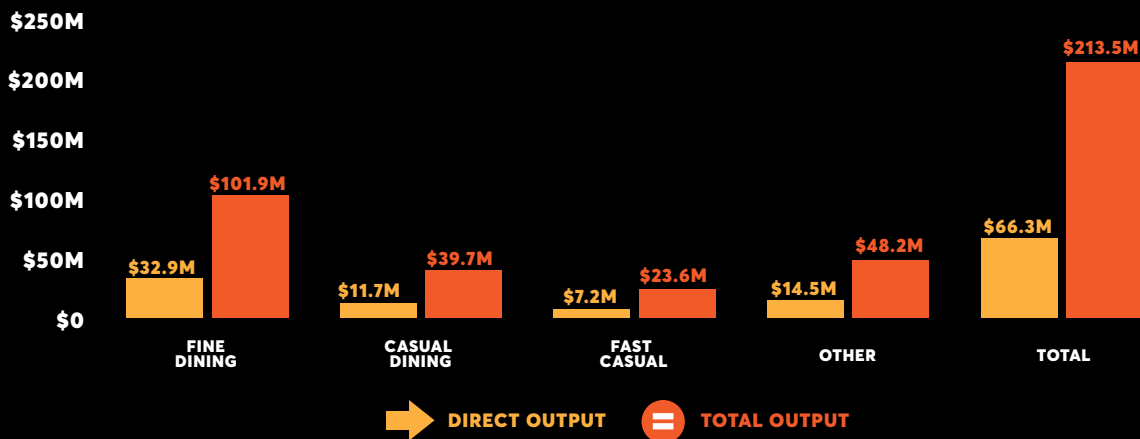
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CONTRIBUTIONS

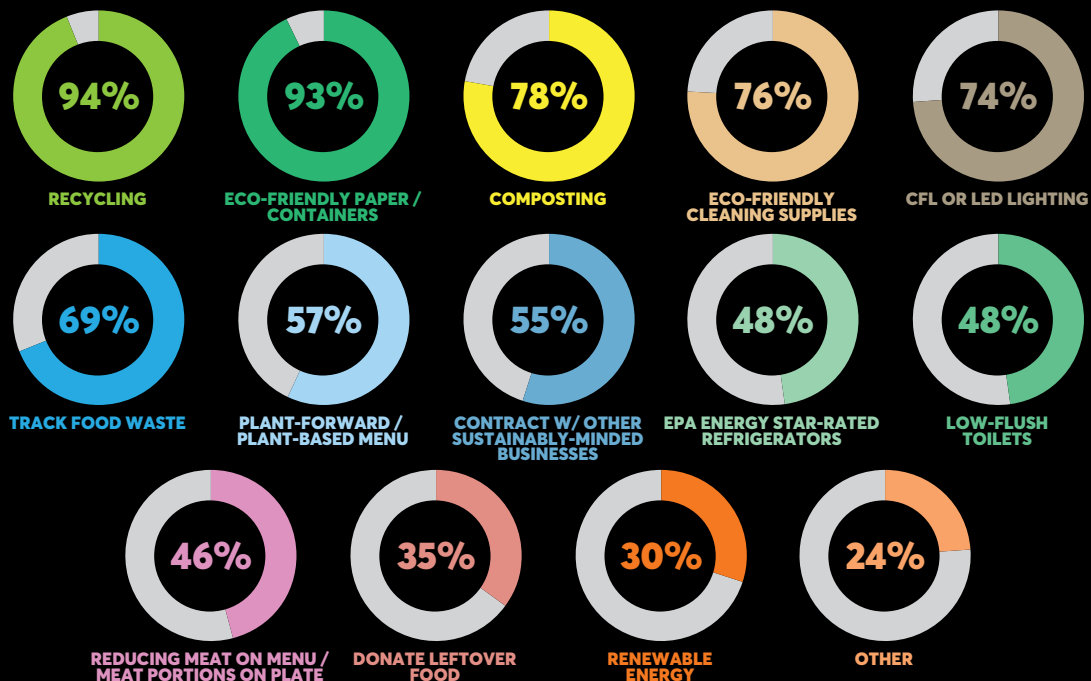
ECONOMIC CONTRIBUTION OF GOOD FOOD PURCHASES, 2018

IMPACT TYPE	EMPLOYMENT	LABOR INCOME (\$MILLIONS)	VALUE ADDED (\$MILLIONS)	OUTPUT (\$MILLIONS)
DIRECT EFFECT	343	\$13.5	\$19.3	\$66.3
INDIRECT EFFECT	439	\$23.4	\$37.3	\$92.4
INDUCED EFFECT	335	\$17.3	\$30.7	\$54.8
TOTAL EFFECT	1,117	\$54.2	\$87.2	\$213.5

TOTAL ECONOMIC CONTRIBUTION OF GOOD FOOD PURCHASES BY RESTAURANT TYPE, 2018

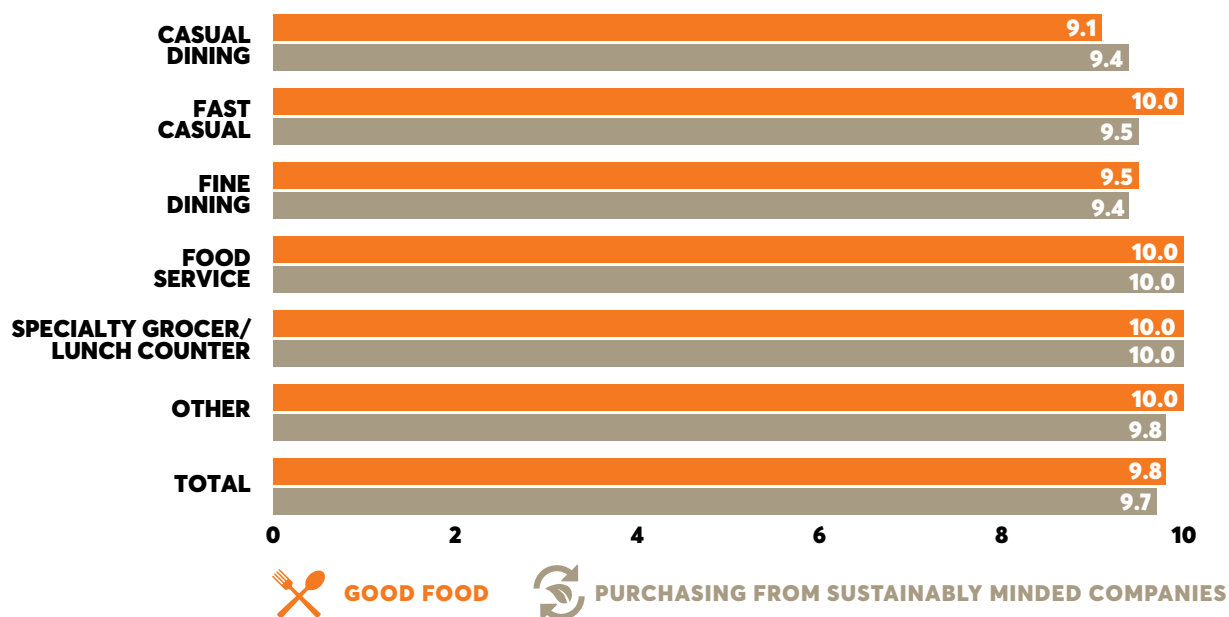


SUSTAINABLE PRACTICES BY GOOD FOOD RESTAURANTS

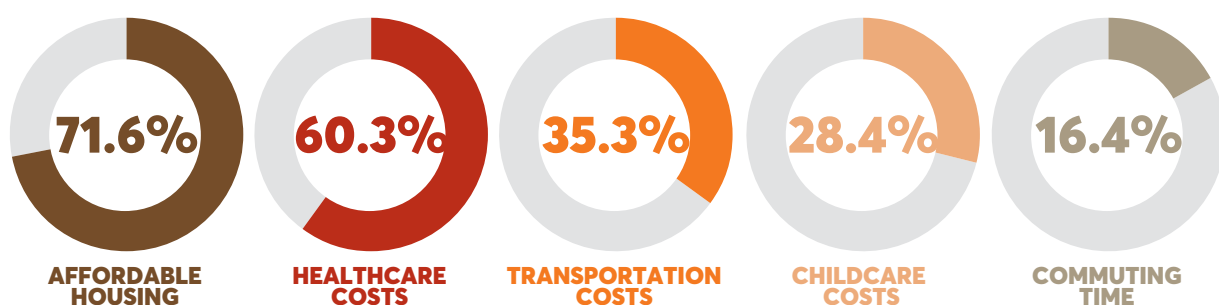


OTHER DATA

IMPORTANCE TO BRAND (SCALE 1 – 10)



BIGGEST CHALLENGES FOR EMPLOYEES



“

Having integrity and knowing my purchasing power encourages growth and sustainability for the present and future of our industry and the community we support.

— CHARLEEN BADMAN, FNB RESTAURANT
[SOUTHWEST REGION]

”



“

Even though we are confident in our practices, it's incredibly important to pause and look at the data. We use the Good Food 100 to assess where we are and how we can improve.

— RICK BAYLESS, FRONTERA GRILL, TOPOLOBAMPO AND XOCO [GREAT LAKES]

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2019 PARTICIPANTS

RESTAURANT	TYPE	REGION	STATE	RATING
ANNETTE	Fine Dining	Rocky Mountain	Colorado	○○○○○
BAR SOTANO	Fine Dining	Great Lakes	Illinois	○○○○○
BARBETTE	Fine Dining	Plains	Minnesota	○○○○○
BASTA	Fine Dining	Rocky Mountain	Colorado	○○○○○
BEAST + BOTTLE	Fine Dining	Rocky Mountain	Colorado	○○○○○
BELLINA ALIMENTARI	Fine Dining	Southeast	Georgia	○○○○○
BILLY D'S FRIED CHICKEN	Other	Southeast	North Carolina	○○○○○
BIRCHWOOD CAFE	Fast Casual	Plains	Minnesota	○○○○○
BISTRO VENDOME	Fine Dining	Rocky Mountain	Colorado	○○○○○
BLACKBELLY	Fine Dining	Rocky Mountain	Colorado	○○○○○
BOOK CLUB	Fine Dining	Plains	Minnesota	○○○○○
BOULDER VALLEY SCHOOL DISTRICT SCHOOL FOOD PROJECT	Food Service	Rocky Mountain	Colorado	○○○○○
BOUQUET RESTAURANT	Fine Dining	Southeast	Kentucky	○○○○○
BREAD & PICKLE	Other	Plains	Minnesota	○○○○○
BRIDGES CRAFT PIZZA AND WINE BAR	Fine Dining	Great Lakes	Indiana	○○○○○
BUTTON & CO. BAGELS	Fast Casual	Southeast	North Carolina	○○○○○
CAMPO AT LOS POBLANOS	Fine Dining	Southwest	New Mexico	○○○○○
CART-DRIVER	Casual Dining	Rocky Mountain	Colorado	○○○○○
CEDAR'S CAFE	Casual Dining	Southeast	Florida	○○○○○
CHOOK CHARCOAL CHICKEN	Fast Casual	Rocky Mountain	Colorado	○○○○○
COOHILLS	Fine Dining	Rocky Mountain	Colorado	○○○○○
COPERTA	Fine Dining	Rocky Mountain	Colorado	○○○○○
CORRIDA RESTAURANT	Fine Dining	Rocky Mountain	Colorado	○○○○○
CRESS RESTAURANT	Fine Dining	Southeast	Florida	○○○○○
CRESTED BUTTE'S PERSONAL CHEFS	Other	Rocky Mountain	Colorado	○○○○○
CURATE	Fine Dining	Southeast	North Carolina	○○○○○
DIANE'S MARKET KITCHEN	Other	Far West	Washington	○○○○○
EDEN EAST FARM & RESTAURANT	Fine Dining	Southwest	Texas	○○○○○
EGG	Casual Dining	Mideast	New York	○○○○○
EUCLID HALL BAR AND KITCHEN	Fine Dining	Rocky Mountain	Colorado	○○○○○
EVOO	Fine Dining	New England	Massachusetts	○○○○○
FARM BURGER	Fast Casual	Southeast	Georgia	○○○○○
FARM RUNNERS STATION	Specialty Grocer/Lunch Counter	Rocky Mountain	Colorado	○○○○○

RESTAURANT	TYPE	REGION	CITY/STATE	RATING
FARM SPIRIT	Fine Dining	Far West	Oregon	○○○○○
FIG	Fine Dining	Southeast	South Carolina	○○○○○
FNB RESTAURANT	Fine Dining	Southwest	Arizona	○○○○○
FOLK	Casual Dining	Great Lakes	Michigan	○○○○○
FOODUCOPIA	Casual Dining	Rocky Mountain	Colorado	○○○○○
FORTUNA CHOCOLATE	Specialty Grocer/Lunch Counter	Rocky Mountain	Colorado	○○○○○
FRENCHISH	Fine Dining	Southwest	New Mexico	○○○○○
FRESH THYMES EATERY	Fast Casual	Rocky Mountain	Colorado	○○○○○
FRONTERA GRILL	Fine Dining	Great Lakes	Illinois	○○○○○
FRUITION RESTAURANT	Fine Dining	Rocky Mountain	Colorado	○○○○○
GIGI'S CAFE	Fast Casual	Plains	Minnesota	○○○○○
GRANA WOOD FIRED FOODS	Fine Dining	Far West	California	○○○○○
GRAND CENTRAL BAKERY	Fast Casual	Far West	Oregon	○○○○○
GRAND CENTRAL BAKERY	Fast Casual	Far West	Oregon	○○○○○
GREENFARE ORGANIC CAFE	Fine Dining	Southeast	Virginia	○○○○○
HAYMAKER RESTAURANT	Fine Dining	Southeast	North Carolina	○○○○○
HEDGE ROW AMERICAN BISTRO	Fine Dining	Great Lakes	Indiana	○○○○○
HEIRLOOM RESTAURANT	Fine Dining	Southeast	North Carolina	○○○○○
HELL'S BACKBONE GRILL & FARM	Fine Dining	Rocky Mountain	Utah	○○○○○
HOTEL VERMONT	Fine Dining	New England	Vermont	○○○○○
IDA B'S TABLE	Casual Dining	Mideast	Maryland	○○○○○
INDIGENOUS	Fine Dining	Southeast	Florida	○○○○○
K RESTAURANT	Fine Dining	Southeast	Florida	○○○○○
KITCHEN TABLE	Fast Casual	Plains	Nebraska	○○○○○
LANTERN	Fine Dining	Southeast	North Carolina	○○○○○
L'OCA D'ORO	Fine Dining	Southwest	Texas	○○○○○
LSG CULINARY INC DBA GOOD CHOICE KITCHEN	Fast Casual	Mideast	New York	○○○○○
MAGPIE CAFE	Fine Dining	Far West	California	○○○○○
MERCANTILE DINING & PROVISION	Fine Dining	Rocky Mountain	Colorado	○○○○○
MILLER UNION	Fine Dining	Southeast	Georgia	○○○○○
MOSQUITO SUPPER CLUB	Fine Dining	Southeast	Louisiana	○○○○○
MULVANEY'S B&L	Fine Dining	Far West	California	○○○○○
NEXT DOOR AMERICAN EATERY	Casual Dining	Rocky Mountain	Colorado	○○○○○
NEXT DOOR AMERICAN EATERY	Casual Dining	Southeast	Tennessee	○○○○○
NOURISH CHARLOTTE	Other	Southeast	North Carolina	○○○○○
NOVEL RESTAURANT	Fine Dining	Plains	Missouri	○○○○○
PAT'S TAP	Casual Dining	Plains	Minnesota	○○○○○
PRAIRIE PLATE RESTAURANT	Fine Dining	Plains	Nebraska	○○○○○
PREUX & PROPER	Fine Dining	Far West	California	○○○○○
RED STAG SUPPERCLUB	Fine Dining	Plains	Minnesota	○○○○○
RESERVE WINE & FOOD	Fine Dining	Great Lakes	Michigan	○○○○○
RIOJA	Fine Dining	Rocky Mountain	Colorado	○○○○○

RESTAURANT	TYPE	REGION	CITY/STATE	RATING
RONIN FARM & RESTAURANT	Fine Dining	Southwest	Texas	○○○○○
ROOT DOWN DIA	Fine Dining	Rocky Mountain	Colorado	○○○○○
SABA RESTAURANT	Fine Dining	Southeast	Louisiana	○○○○○
SABIO ON MAIN	Fine Dining	Far West	California	○○○○○
SALT & TIME BUTCHER SHOP AND SALUMERIA	Fine Dining	Southwest	Texas	○○○○○
SANTO	Fine Dining	Rocky Mountain	Colorado	○○○○○
ST. KILIAN'S CHEESE SHOP	Specialty Grocer/Lunch Counter	Rocky Mountain	Colorado	○○○○○
STOIC & GENUINE	Fine Dining	Rocky Mountain	Colorado	○○○○○
TABLES	Fine Dining	Rocky Mountain	Colorado	○○○○○
THE BIRD	Fine Dining	Plains	Minnesota	○○○○○
THE BREADFRUIT & RUM BAR	Fine Dining	Southwest	Arizona	○○○○○
THE FARMER'S HAND	Specialty Grocer/Lunch Counter	Great Lakes	Michigan	○○○○○
THE GREY PLUME	Fine Dining	Plains	Nebraska	○○○○○
THE HERBFARM RESTAURANT	Fine Dining	Far West	Washington	○○○○○
THE KITCHEN BISTRO - CHICAGO	Fine Dining	Great Lakes	Illinois	○○○○○
THE KITCHEN RESTAURANT GROUP	Fine Dining	Rocky Mountain	Colorado	○○○○○
THE MARKET PLACE RESTAURANT	Fine Dining	Southeast	North Carolina	○○○○○
THE ORDINARY	Fine Dining	Southeast	South Carolina	○○○○○
THE REGIONAL	Fine Dining	Rocky Mountain	Colorado	○○○○○
THE WALRUS AND THE CARPENTER	Fine Dining	Far West	Washington	○○○○○
THOMPSON HOUSE EATERY	Fine Dining	New England	New Hampshire	○○○○○
TINY DINER	Casual Dining	Plains	Minnesota	○○○○○
TOPOLOBAMPO	Fine Dining	Great Lakes	Illinois	○○○○○
TRATTORIA NO. 10	Fine Dining	Great Lakes	Illinois	○○○○○
ULTREIA	Fine Dining	Rocky Mountain	Colorado	○○○○○
VESTA	Fine Dining	Rocky Mountain	Colorado	○○○○○
WESTERN DAUGHTERS BUTCHER SHOP	Specialty Grocer/Lunch Counter	Rocky Mountain	Colorado	○○○○○
XOCO	Fast Casual	Great Lakes	Illinois	○○○○○
626 ON ROOD - SEASONAL AMERICAN DINING AND WINE BAR	Fine Dining	Rocky Mountain	Colorado	○○○○○
AOC	Fine Dining	Far West	California	○○○○○
BAROLO GRILL	Fine Dining	Rocky Mountain	Colorado	○○○○○
COMMON ROOTS CAFE	Fast Casual	Plains	Minnesota	○○○○○
FLAGSTAFF HOUSE RESTAURANT	Fine Dining	Rocky Mountain	Colorado	○○○○○
FOREIGN & DOMESTIC, AUSTIN	Fine Dining	Southwest	Texas	○○○○○
LARDER BAKING COMPANY	Fine Dining	Far West	California	○○○○○
LUCQUES	Fine Dining	Far West	California	○○○○○
MATTISON'S RESTAURANTS	Fine Dining	Southeast	Florida	○○○○○
NEXT DOOR AMERICAN EATERY	Casual Dining	Great Lakes	Indiana	○○○○○
SAFTA RESTAURANT	Fine Dining	Rocky Mountain	Colorado	○○○○○
SIENA TUSCAN STEAKHOUSE	Fine Dining	Plains	Kansas	○○○○○
SNOOZE AN AM EATERY - ARIZONA	Casual Dining	Southwest	Arizona	○○○○○
SNOOZE AN AM EATERY - CALIFORNIA	Casual Dining	Far West	California	○○○○○

RESTAURANT	TYPE	REGION	CITY/STATE	RATING
SNOOZE AN AM EATERY - COLORADO	Casual Dining	Rocky Mountain	Colorado	○○○○
SNOOZE AN AM EATERY - TEXAS	Casual Dining	Southwest	Texas	○○○○
TAVERN	Fine Dining	Far West	California	○○○○
THE DURHAM HOTEL	Fine Dining	Southeast	North Carolina	○○○○
THE GROVE CAFE & MARKET	Fast Casual	Southwest	New Mexico	○○○○
TIME MARKET	Fast Casual	Southwest	Arizona	○○○○
UC DAVIS HEALTH	Food Service	Far West	California	○○○○
WOODBERRY KITCHEN	Fine Dining	Mideast	Maryland	○○○○
BIN 707 FOODBAR	Fine Dining	Rocky Mountain	Colorado	○○○
EPIPHANY FARMS RESTAURANT	Fine Dining	Great Lakes	Illinois	○○○
KOKO HEAD CAFE	Casual Dining	Far West	Hawaii	○○○
TACOPARTY GRAND JUNCTION	Fast Casual	Rocky Mountain	Colorado	○○○
URBAN FARMER RESTAURANT DENVER	Fine Dining	Rocky Mountain	Colorado	○○○
CURED RESTAURANT	Fine Dining	Southwest	Texas	○○
GARDENS OF SALONICA; NEW GREEK CAFE & DELI	Casual Dining	Plains	Minnesota	○○
THE 502 BAR & BISTRO	Casual Dining	Southeast	Kentucky	○○
UNIVERSITY OF COLORADO BOULDER CAMPUS DINING SERVICES	Food Service	Rocky Mountain	Colorado	○○
UNIVERSITY OF MICHIGAN DINING	Food Service	Great Lakes	Michigan	○○
RED PEPPER TAQUERIA	Casual Dining	Southeast	Georgia	○○
SAINT STEPHEN*	Fine Dining	Southeast	Tennessee	

*Saint Stephen was not yet operating at the time of the survey, but provided qualitative responses to the survey.

THE GOOD FOOD 100 RESTAURANTS LIST IS MADE POSSIBLE **THANKS TO THE GENEROUS SUPPORT OF OUR SPONSORS.**

1% FOR GOOD FOOD MEMBERS



SILVER PARTNER



SEEDLING PARTNERS



BRONZE PARTNERS



SURVEY PARTNERS



NONPROFIT PARTNERS



CREATIVE PARTNERS



LEADERSHIP

Board of Directors and Staff



SARA BRITO, CO-FOUNDER/PRESIDENT, GOOD FOOD MEDIA NETWORK

An entrepreneur of ideas and avowed foodie, Sara Brito is Co-Founder and President of the Good Food Media Network, a nonprofit educational organization that produces and publishes the Good Food 100 Restaurants™. Sara is a 20-year food (Chefs Collaborative, The Kitchen Restaurant Group, Snooze), advertising/digital media (Crispin, Porter + Bogusky, Digitas), and Fortune 100 (American Express, The New York Times, AOL) industry veteran with a successful track record leading people and change to make big ideas happen. While serving on the Board of Slow Food NYC, she co-created and launched the Slow Food 'Snail of Approval' program, a designation given to restaurants, bars, food and beverage artisans that contribute to the quality, authenticity and sustainability of the food supply of the City of New York. Under Sara's leadership, Chefs Collaborative was nominated for the 2016 Taste Talks inaugural "Outstanding Nonprofit" award, and four of her past clients, Big Green (2018), The Kitchen Restaurant Group (2016), Domino's (2016), and Vail Resorts (EpicMix) (2016), were named to Fast Company's World's Most Innovative Companies list. Her work has been featured on the cover of The New York Times Magazine ("Broccoli's Extreme Makeover", November 2013). In 2015 she was invited by the U.S. Department of State and the James Beard Foundation to speak at the American Chef Rally at ExpoMilano in Milan, Italy, and in 2018 she was invited by HRH The Prince of Wales to attend a Crop Trust reception at Clarence House in London, England recognizing leaders from around the world for their dedication to sustainability and biodiversity.



JEFF HERMANSON, CO-FOUNDER/CHAIRMAN, GOOD FOOD MEDIA NETWORK

Jeff Hermanson is the Co-Founder/Chairman of the Good Food Media Network, a nonprofit educational organization that produces and publishes the Good Food 100 Restaurants™. Since 1993, Jeff has served as CEO of Larimer Associates, known for its development of Denver's Larimer Square and Union Station. A strong proponent of incubating skilled, local restaurant talent, Jeff has partnered with a number of Denver's notable chefs and restaurateurs to create some of the city's most acclaimed restaurants, including Rioja, Corridor 44 and TAG. Jeff's philanthropic and social responsibility efforts are principally focused on hunger awareness and land conservation. He was recently named to the Board of Directors for We Don't Waste and has been a board member and served as the President of the Crested Butte Land Trust.



AMANDA FAISON, EDITORIAL DIRECTOR

Amanda M. Faison spent 20 years at 5280 Magazine, 12 of those as Food Editor. She oversaw all of the magazine's food-related coverage, had regular TV and radio appearances, and was Denver's go-to dining resource. Before that, she climbed the ranks from editorial assistant and associate editor to managing editor and senior editor, covering topics of all varieties. She has written about food for national titles such as *Sunset*, *Food & Wine*, and *Cooking Light*. She has also freelanced nonfood-related stories for *Elle Decor*, *InStyle*, and *Travel & Leisure*. Her ranch-to-plate feature "Soul Food," was anthologized in *Best Food Writing 2010*. In 2009 and 2010, Faison received nods from the City and Regional Magazine Association for *Table Talk*, 5280's weekly e-newsletter. In addition, she has twice sat as judge for the James Beard Foundation's annual cookbook awards. Faison was a 2005 finalist for the prestigious Livingston Awards for Young Journalists. In 2013, she partnered with the Denver Public Library to create the Food Lover's Book Club, a bimonthly cookbook club that generates discussion around cookbooks, food, and community. In 2014, Faison edited her first cookbook, *5280: The Cookbook*. In 2016, she was named the Outstanding Media Professional of the Year by the Colorado Restaurant Association.



RILEY LAGESEN, BOARD MEMBER, GOOD FOOD MEDIA NETWORK

Riley is a Partner at Davis Wright Tremaine LLP, and founded and chairs its national restaurant industry practice group and is considered a leading business and legal force in the United States restaurant industry. He represents many of the nation's most recognized brands and culinary talent and has significant experience with financing transactions of all types, including private equity, family office, and high net worth individuals. He is also known nationally for his development acumen and connections and assists many concepts with navigating traditional and non-traditional development strategies, including franchises, joint ventures, licenses, and management agreements.

He leads approximately 60 professionals on DWT's restaurant team, which he specifically formed due to his many years as a restaurant employee, manager, and owner in Los Angeles prior to entering the practice of law. He collaborates extensively with restaurant leaders and elected officials around the United States on forward-thinking food policy initiatives.

As the creator and driving force behind the not-for-profit and invitation-only Restaurant High business, leadership, and advocacy summit, Riley galvanizes industry leaders through a day of education, networking, and fun with many of the most influential minds in the business.



GRANT MCCARGO, BOARD MEMBER, GOOD FOOD MEDIA NETWORK

Grant brings more than 20 years of experience in sustainable development and conservation to Bio-Logical Capital. He is also the founder of Urban Villages, Inc., a leading-edge real estate development and investment firm. In his role as CEO, Grant

establishes the vision for Bio-Logical Capital and takes the leads in investor and partner relations, policy and overall operations. He has successfully completed more than \$4 billion of transactions and has developed and invested across all real estate asset types. Grant recently completed a 10-year term on the board of directors with the Colorado chapter of The Nature Conservancy, during which time he was instrumental in completing many complex, large-scale conservation transactions throughout the state.

Chef & Culinary Advisory Board



SHEILA BOWMAN

Sheila Bowman is the Manager of Culinary and Strategic Initiatives for the Monterey Bay Aquarium Seafood Watch program. Trained as a marine scientist and passionate about conservation, Sheila's current work focuses educating and activating culinary audiences – chefs and media – to help them make the best choices when purchasing seafood and build the demand for seafood from fisheries

and fish farms that minimize their environmental impacts. In 2014 the National Audubon Society recognized Sheila as one of their "Woman Greening Food".



ADAM DANFORTH

Adam Danforth is the James Beard and IACP award-winning author of two books, published by Storey Publishing, about slaughtering and butchering livestock. He teaches workshops and lectures nationwide for venues such as Mother Earth News Fair, Stone Barns Center for Agriculture, and the James Beard Foundation. Adam lives in Ashland, OR.



CHEF JENNIFER JASINSKI

Rioja, Bistro Vendôme, Euclid Hall Bar & Kitchen, Stoic & Genuine and Ulteia

A James Beard Foundation award winner for Best Chef Southwest in 2013 and nominee for Outstanding Chef in 2016, Jasinski opened her first restaurant, Rioja, in Denver's Historic Larimer Square to critical acclaim in 2004 featuring a menu inspired by Mediterranean ingredients and influenced by local and seasonal products. She and business partner Beth Gruitch acquired Bistro Vendôme, a French bistro across the street from Rioja in 2006, opened Euclid Hall Bar & Kitchen just around the corner in 2010 and their homage to seafood, Stoic & Genuine, debuted at Denver's historic Union Station in July, 2014. She will open Ulteia featuring the foods of the Iberian Peninsula in 2017, also in Union Station.

"Chef Jen" was a finalist on the 2013 season of Top Chef Masters and won the Denver tour stop of Cochon 555 in 2014. She was named 2004 Colorado Chef of the Year and 2005 Western Regional Chef of the Year by the American Culinary Federation. Rioja is consistently listed among Denver's top restaurants by the 5280 Magazine, The Denver Post and the Gabby Gourmet Restaurant Guide and Rioja has been annually awarded four stars by AAA

since 2010. Jasinski has been named Best New Chef, Rising Star, Best Chef and more in Denver Magazine, Restaurant Hospitality, Nation's Restaurant News, The Denver Post, eater.com and 5280 Magazine. In 2007, she was the Jean Yancey award winner in the Denver Business Journal's Outstanding Women in Business awards.

Jasinski's impressive restaurant credits include stints at Wolfgang Puck restaurants including Postrio, San Francisco; Spago, Las Vegas; Granita, Malibu; Spago, Chicago; corporate chef at Wolfgang Puck Food Company.

She lives in Denver with her husband Max MacKissock (also a chef) and their two dogs Deano and Gingersnap.



MICHEL NISCHAN

Michel Nischan is a three-time James Beard Award-winning chef with over 30 years of experience advocating for a more healthful, sustainable food system. He is Founder and CEO of Wholesome Wave, Co-Founder of the Chefs Action Network, as well as Founder and Partner with the late actor Paul Newman of the former Dressing Room Restaurant. Along with his team at Wholesome Wave, Nischan has successfully influenced legislative language for the recently

passed Federal Farm Bill, supporting affordable access to healthy, locally grown fruits and vegetables for low income consumers. He's also the author of three cookbooks and a variety of articles focused on sustainable food systems and social equity through food. In 2015, he was honored by the James Beard Foundation with the Humanitarian of The Year Award.



CHEF ALEX SEIDEL

Fruition / Mercantile Dining + Provision / Fruition Farms Dairy & Creamery

Since starting his culinary journey at age 14, Chef Alex has become a champion of sustainable relationships between restaurant, farm, and market. His illustrious resumé has earned him "top chef" honors from reputable outlets as well as nominations for James Beard

Foundation's Best Chef Southwest honor. Both Fruition and Mercantile dining + provision remain two of Denver's most coveted reservations. When not in a kitchen, Alex can be found at his award-winning Fruition Farms Dairy.



CHEF KELLY WHITAKER

BASTA / Æ / Noble Grain Alliance

Chef Kelly's fiery artisan spirit lights up every bite of pizza or Italian fare he produces, whether it's at his popular Boulder restaurant, BASTA; his mobile kitchen, Æ (Ash); or Noble Grain Alliance, a nonprofit organization he founded dedicated to promoting the use of domestic milled-to-order grains. His restaurants have garnered

national acclaim for their cuisine, as has Kelly, for his commitment to organic and domestic ingredients, making him an accidental activist for the cause, a local leader of the national powerhouse Chefs Collaborative, and a Blue Ribbon Task Force member for Monterey Bay Seafood Watch.



**FOR ANY QUESTIONS PLEASE EMAIL
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