



## FACT SHEET

<b>Location:</b>	1924 Pennsylvania Ave, NW (IMF HQ2) Washington DC 20006 (Foggy Bottom neighborhood)		
<b>Phone / Fax:</b>	202.822.TRUE (8783) / 202.822.0949		
<b>Web Site:</b>	<a href="http://www.WeAreFoundingFarmers.com">www.WeAreFoundingFarmers.com</a>	<b>FaceBook:</b>	Founding Farmers
<b>Email:</b>	<a href="mailto:info@WeAreFoundingFarmers.com">info@WeAreFoundingFarmers.com</a>	<b>Twitter:</b>	@FoundingFarmers
<b>Hours:</b>	Breakfast: Monday – Friday, 7 am – 11am Lunch & Dinner: Monday – Tuesday, 11am – 10pm Wednesday – Thursday, 11am – 11pm Friday, 11am – 12am Saturday, 2pm – 12am Sunday, 2pm – 10pm Brunch: Saturday, 9am – 2pm and Sunday, 9am – 2pm		
<b>Owner:</b>	A collective of 40,000+ American family farmers, represented by the North Dakota Farmers Union		
<b>Management Co:</b>	Vucurevich Simons Advisory Group, <a href="http://www.vsag.com">www.vsag.com</a>		
<b>General Manager:</b>	Mary Carter	<b>Executive Chef:</b>	Joe Goetze
		<b>Executive Pastry Chef:</b>	Carrie Jenkins
		<b>Chief Mixologist &amp; Beverage Director:</b>	Jon Arroyo
<b>Description:</b>	<p>Opened in September 2008, Founding Farmers offers Fresh Farm-to-Table American inspired true food and drink in a modern, casual and eco-friendly setting. The menus include scratch-made traditional American classics and popular tastes inspired by the heartland, with sustainably farmed products, including regionally sourced items and in-season vegetables and fruits whenever possible.</p> <p>The innovative bar program features chef-crafted cocktails with house made elixirs, beverages and bar treats, small batch brewery beers and spirits and a wine list that includes organic wines and popular varietals from both domestic and international vineyards.</p> <p>Guests can enjoy great breakfast, lunch, dinner or brunch dishes like farmhouse hashes, homemade biscuits, breads, egg dishes and chicken and waffles; big green salads, rustic farm sandwiches and soups, pot pie, pot roast, fried chicken, housemade pastas and rich, delectable pies and desserts. The modern farmhouse setting is comfortable and welcoming. As the Greenest Restaurant in DC, Founding Farmers is a Certified Green Restaurant™ operates Carbon Neutral with offset credits via CarbonFund.org, and is a LEED® (Leadership in Energy and Environmental Design) Gold restaurant, a combined first for a Washington, DC restaurant and the first for a full-service, upscale-casual restaurant in the entire U.S.</p>		
<b>Menu:</b>	Breakfast: \$7 – \$14 Sandwiches & Salads: \$8 – 18	Entrées: \$15 – \$40 Desserts: \$6 – 9	
<b>Capacity:</b>	Approximately 285 seats: ground floor dining (108), and bar areas (32), with mezzanine level seating for 140. There are communal tables of 8-20 seats, as well as booths and smaller tables for 2-4 guests.		
<b>Architect / Interiors:</b>	CORE architecture + design, an award-winning Washington, DC firm. <a href="http://www.coredc.com">www.coredc.com</a>		
<b>Credit Cards:</b>	American Express, VISA, MasterCard, Discover		
<b>Wheelchair access:</b>	Yes, ground floor entrance and internal elevator		
<b>Parking / Metro:</b>	Hourly self-park garages; Metro at Farragut West and Foggy Bottom / GWU.		
<b>Reservations:</b>	Walk-ins always welcome; reservations online at <a href="http://www.WeAreFoundingFarmers.com">www.WeAreFoundingFarmers.com</a>		
<b>Media / Events:</b>	Jennifer Motruk Loy, VP Marketing/PR <a href="mailto:jennifer@vsag.com">jennifer@vsag.com</a> , or 202.302.8229		



### Food / General Awards:

- 2012 Nature Conservancy Nature's Plate People's Choice for Greenest Restaurant in Washington, DC
- 2012 Winner, Restaurant Association of Metropolitan Washington, RAMMY for Power Dining Spot of the Year
- 2012 Finalist, Best Brunch, Washingtonian Magazine "Best of DC" issue
- 2011 Winner, Best Brunch / Best Cocktails, *Express Night Out*, October 2011
- 2011 Winner, Restaurant Association of Metropolitan Washington, RAMMY Best Bar / Mixology Program
- 2010 *City Search* "Best Waffles", "Best Donuts", "Best Summer Cocktails", "Best Vegan / Gluten-Free Menu"
- 2010 Food Network Magazine "Best Breakfast in Washington, DC"
- 2010 Washington DC Mayor's Green Award for Foodservice/Restaurant
- 2009 Top 100 Best Restaurant, *Washingtonian Magazine*, March 2009
- 2009 Readers' Choice / Best New Restaurant, *DC City Paper*, March 2009
- Top 50 Best New Restaurant, *Travel + Leisure magazine*, June, 2009
- 2009 Best New Restaurant / Best Cocktails, *Express Night Out*, October 2009
- 2009 Readers' Choice for Best New Restaurant, Best Cocktails and Best American Food/*Washingtonian Magazine*, December 2009
- 2008 – 2009 Open Table 'Diner's Choice' Winner for the Most Booked restaurant in the District of Columbia and metropolitan Washington, DC area

### Construction/ Design:

- U.S. Green Building Council LEED Gold Certified commercial interior space
- Grand Prize, Restaurant/Casual, 2009 Association for Retail Environments Retail Design Awards A.R.E., April 2009
- Project Winner, 2009 Earth-Minded Awards, *Hospitality Design Magazine* and ASID, March 2009
- Project Winner, 2009 USGBC National Capital Region Commercial Interiors, June 2009
- 2009 Finalist, Best Casual Restaurant Design, Gold Key Hospitality Design Awards, November 2009
- 2009 Mid-Atlantic Construction, Retail Project of the Year, *Mid-Atlantic Construction Magazine*, November 2009

### Affiliations / Partners / Outreach:

- 3-Star level Certified Green Restaurant™ through the Green Restaurant Association
- CarbonFund.org Purchaser of Carbon Offsets (260+ tons to date)
- Earth Aid / MyEnergy.com Rewards Network Partner
- Destination DC Member
- Chef's Collaborative Members
- American Farmland Trust Golden Pitchfork Partner 2010, 2011
- Restaurant Association of Metropolitan Washington Member
- Share Our Strength / Taste of the Nation, 2009-2011 participant
- Take Back the Tap, World Water Day, 2009-2011 participant
- DC Farm To School Network Partner
- Travel Channel Global Explorers 2010 Partner

