



## FACT SHEET

- Location:** 1924 Pennsylvania Ave, NW (IMF HQ2)  
Washington DC 20006 (Foggy Bottom neighborhood)
- Phone / Fax:** 202.822.TRUE (8783) / 202.822.0949
- Web Site:** [www.WeAreFoundingFarmers.com](http://www.WeAreFoundingFarmers.com)      **FaceBook:** [Founding Farmers](#)
- Email:** [info@WeAreFoundingFarmers.com](mailto:info@WeAreFoundingFarmers.com)      **Twitter:** [@FoundingFarmers](#)
- Hours:**  
Breakfast: Monday – Friday, 8 am – 11am  
Lunch & Dinner: Monday – Wednesday, 11am – 10pm  
Thursday – Friday, 11am – 11pm  
Late Night/Bar: Friday – Saturday open until Midnight  
Saturday: 10am – 2pm (Brunch) 2pm – 11pm (Lunch / Dinner)  
Sunday: 10am – 2pm (Brunch) 2pm – 9pm (Lunch / Dinner)
- Owner:** A collective of 40,000+ American family farmers, represented by the North Dakota Farmers Union
- Management Co:** Vucurevich Simons Advisory Group, [www.vsag.com](http://www.vsag.com)
- General Manager:** Christian Holmes      **Executive Chef:** Al Nappo      **Chief Mixologist:** Jon Arroyo  
**Sous Chef:** Lisa Frantz      **Pastry Chef:** Melanie Parker
- Description:**  
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 homemade and ‘scratch-made’ traditional American classics inspired by the heartland with sustainably farmed products, including regionally sourced items and in-season vegetables and fruits whenever possible.  
The restaurant presents an innovative bar program features ‘chef-crafted’ classic cocktails with siphoned sodas and bar treats, small batch brewery beers and bourbons and a wine list that includes organic wines and popular varietals from both domestic and international vineyards.  
Guests can gather around one of many community tables and enjoy great family dinner dishes like pot pie, pot roast, roasted chicken, big green salads, rustic farm sandwiches and soups, rich, delectable pies and desserts, and a farmhouse atmosphere that’s 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.
- Menu:**  
Breakfast: \$7 – \$14      Entrées: \$15 – \$40  
Sandwiches & Salads: \$8 – 18      Desserts: \$6 – 9
- Capacity:** Approximately 250 seats, divided between ground floor dining (108), and bar areas (32), with mezzanine level seating for 121, divided between the pastry bar (5) and dining (116). There are communal tables of 8-20 seats, as well as large booths and smaller tables for 2-4 guests.
- Architect / Interiors:** CORE architecture + design, an award-winning Washington, DC firm. [www.coredc.com](http://www.coredc.com)
- Credit Cards:** American Express, VISA, MasterCard, Discover
- Wheelchair access:** Yes, ground floor entrance / elevator
- Parking / Metro:** There are three hourly self-park garages within one block of Founding Farmers. The closest Metro stops are at Farragut West – Blue/Orange @ 900 18<sup>th</sup> St. NW and Foggy Bottom / GWU.
- Reservations:** Walk-ins always welcome; reservations online at [www.WeAreFoundingFarmers.com](http://www.WeAreFoundingFarmers.com)
- Media / Offsite Events:** Jennifer Motruk Loy, Director of Marketing/PR [jennifer@vsag.com](mailto:jennifer@vsag.com), or 202.302.8229



#### Food / General Awards:

- 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:

- Certified Green Restaurant™ through the Green Restaurant Association
- CarbonFund.org Purchaser of Carbon Offsets (72 tons in 2009)
- Earth Aid Rewards Network Partner
- Destination DC Member
- Chef's Collaborative Members
- Restaurant Association of Metropolitan Washington Member
- Share Our Strength / Taste of the Nation, 2009-2010 participant
- Take Back the Tap, World Water Day, 2009-2010 participant
- DC Farm To School Network Partner
- Travel Channel Global Explorers 2010 Partner
- Georgetown BID Member

