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Founding Farmers Introduces New Vegan Menu to Meet Guest Requests

Meat-Free Selections Created in Collaboration with VegDC.com and Compassion Over Killing

WASHINGTON, DC (June 2010) – Founding Farmers, the Greenest Restaurant in Washington, DC, announces the launch of a new speciality Vegan menu, created in collaboration with VegDC.com. Selections for breakfast, lunch or dinner are available all day, with a variety of dishes to satisfy different tastes.

From the opening of Founding Farmers in September 2008, the cuisine has always centered on a commitment to fresh, seasonal and farm-sourced ingredients from sustainable producers and purveyors. The restaurant continuously seeks out local and regional partnerships in the quest to pepper each menu with eco-conscious, high quality and unprocessed foods. The Vegan menu is an extension of the brand's mission to provide a sustainable experience – both for the guests and the environment.

“We always strive to create a thoughtful experience for our guests by thinking about every element that goes into our restaurants – especially the food,” said Dan Simons, Principal of VSAG, the management partner for Founding Farmers. “With that goal in mind, we want each and every guest to feel like there is something they can eat, and these new menus simply amplify those offerings.”

The Vegan menu features items in all menu categories. Executive Chef Al Nappo worked closely with VegDC.com and Compassion Over Killing, two Washington-DC based organizations focused on raising education and awareness of meat-free options for restaurant patrons, to create a menu that references Founding Farmers classics yet adheres to vegan principles. Offerings include **Fried “Chicken” Salad** with agave-mustard vinaigrette, **Farmers Garden Hash** with roasted seasonal vegetables combined with crispy hash browns and a **Oatmeal Stout Farmhouse Waffle**, a decadent combination of iron-pressed waffle (made with soymilk and Oatmeal Stout) topped with fresh banana slices and vegan caramel sauce.

“Just as we consider our food sources, we want to take our guests’ needs into consideration as well,” Simons continues. “Our ability to offer these types of specialty menus is another way we can showcase our definition of hospitality.”

Founding Farmers is located at 1924 Pennsylvania Ave. NW, in the heart of the nation’s capital, just three blocks from The White House, and serves breakfast, lunch and dinner seven days a week. The Vegan menu and more information on the restaurant are available at www.WeAreFoundingFarmers.com.

About Founding Farmers - Founding Farmers is Washington's Greenest Restaurant, offering farm-inspired American true food and drink in a modern, casual and eco-friendly farmhouse setting just three blocks from The White House. Opened in September 2008, the restaurant has gained international recognition for its triple-green approach to sustainable agriculture, earth-friendly operations and as the first LEED Certified restaurant in the Nation's Capitol and the first upscale-casual, full-service LEED Gold restaurant in the country. The menus feature classic dishes inspired by the heartland, with delicious, true food and drink sourced from sustainable producers. Founding Farmers is also recognized for its exceptional mixology and bar program, featuring award-winning handcrafted cocktails inspired by pre-prohibition era libations. Conde Nast Traveler recently named Founding Farmers as one of First Lady Michele Obama's "Washington, DC Picks." Visit www.WeAreFoundingFarmers.com to learn more. Twitter: @FoundingFarmers