Arlotta Food Studio, Greater Hudson Valley

Exclusive Olive Oils, made from cold-pressed, early harvested, organic California olives infused with only the finest fruits, seasonings and herbs. Their Balsamic Vinegar is aged for over 25 years and made the same way since the Middle Ages. Try their best selling, delicious and versatile Aged Asiago and Parmesan Tapenade. Toss with pasta, spread on bread or dip with crackers. Savor all these wonderful flavors that will effortlessly transport you to a simpler time, when food was paramount and people took time and pride in what they cooked and ate.

Bambino Ravioli

A Brooklyn-born family operation, they specialize in producing over 50 different varieties of 100% all natural, fresh ravioli and fresh pasta products. They take pride in using all locally grown ingredients and raw materials to produce the finest quality pasta made available to the public. These fresh macaroni products would be accompanied with their homemade sauces/gravies, fresh mozzarella cheese varieties & homemade dry sausage/soppressatta.

Bear Mountain Coffee Roaster Mahopac NY

Bear Mountain Coffee Roasters is an Artisan Micro Roastery nestled in the beautiful Hudson Valley region of New York State. Owner/Roaster Jonathan has combined the “Old World Craft” of coffee roasting with the most “State of the Art” technology to create an unparalleled cup of coffee. All coffee beans are hand selected by Jonathan for their taste, balance, and uniformity. All the coffees are roasted to order and are delivered the next day. This is to assure that your coffee is always fresh!

Big Bang Coffee Roasters Peekskill, NY

Big Bang began with a pure love for coffee and this mission: above all else, strive to make the world a better place. This is why they start with only ethically sourced beans and pour love into consistently preparing every small-batch roast delivering the cleanest, most fulfilling cup our customers have ever savoured. This coffee binds all of us.

Bluebird Homemade Ice Cream Cross River NY

All natural gourmet homemade ice cream (made on premises). Also serving lactose-free (vegan) flavors, gluten-free, and no sugar added flavors.

Breezy Hill Orchards Staatsburg, NY

Breezy Hill Orchard, located in the heart of the Hudson Valley, has been growing great-tasting fruit since 1949. They grow beloved heirloom fruit varieties as well as some of the most flavorful newer ones. They also operate Breezy Hill at Stone Ridge, an orchard founded over 200 years ago just across the Hudson River.

Cabbage Hill Farm Mount Kisco, NY

Proud members of the NOFA NY Farmers Pledge program, they follow their practices in all aspects of our farm and believe it helps us produce the best possible: Aquaponic, Hydroponic, and traditional soil grown veggies. Heritage breed cows, pigs, chickens, sheep, ducks, geese.

Champagne Tea

Champagne Tea is naturally effervescent, enzyme rich, non-alcoholic, probiotic beverage to celebrate life!

Chef Rubeo, Harrison, NY

Chef Rubeo, born and raised in the restaurant world, cooks from his heart and soul. Self taught and mentored, his love and passion for food have won local acclaim from: Westchester Magazine “Best of

Westchester" (Twice) and New York Times Rated "Very Good" (Twice). And while he appreciates the praise, charity work is important to Anthony, donating his craft to The March of Dimes, PARC, and for the past three years working with the Carmel Cardinals & Support Connection raising money for Breast and Ovarian Cancer research, a cause near to his heart.

Conte's' Seafood Mt. Kisco, NY

A deep appreciation for fresh, local ingredients, is what makes Conte's Seafood the ultimate place to taste authentic farm-to-table recipes, including Ragin Cajun Popcorn Spicy Shrimp, No Filler Blue Claw Crab Meat Cakes, Sliced Cucumber with Seared Maine Sea Scallops and Sicilian Octopus Salad with Lemon, Olive Oil Celery we have it all.

Conant Valley Jams Ridgefield, CT

Maker and purveyor of Handmade Artisanal Jams

Dam Good English Muffins Croton-on-Hudson, NY

Dam Good English Muffins are handmade for goodness sake! Available in White, Cinnamon Swirl, Honey Wheat & VEGAN varieties.

Deep Roots Farm NY Hudson, NY

Organic & sustainable 12-acre farm, they are growers of fruits, vegetables and flowers who also make their own pickles, pesto, salsa and more.

DiRiso Risotto Balls, Hastings-on-Hudson, NY

Specializing in a variety of Italian foods, ranging from lasagna to tiramisu, their authentic dishes are full of flavor. Best-known for their risotto balls customers travel from NYC just to enjoy them.

Gaia's Breath Farm Jordanville, NY

A simple farming mission: to produce farmstead quality food with nourishes one body and soul with organic and biodynamic practices.

Green Mountain Energy New York, NY

In 1997, Green Mountain was founded with the mission to change the way power is made. Over 15 years later, we remain 100% committed to this mission.

Hillrock Estate Distillery Ancram, NY

Producers of the finest hand-crafted spirits made with their own grain, floor malted, craft distilled in their copper pot still, aged in fine oak and hand bottled at their estate in the Hudson Valley Highlands.

Irvington Delight Irvington, NY

Fond memories of home-cooked meals, special recipes, a mother's or grandmother's "touch" with fresh, whole foods, lovingly prepared for family and friends have come alive in Irvington Delight Market, only this time all that culinary love comes from the Middle East – Jordan, in fact.

J'adore Baking Peekskill, NY

From start to finish, every pastry made by France native, pastry chef, Sandrine. NO mass production, only hand selected ingredients and of course a lot of Love inside each pastry. We invite you to taste the difference.

JD Farms Northern Westchester County, NY

Family-owned operation located on properties in the northern Westchester County area. They provide wholesome, flavorful produce to chefs, markets, and individuals. We use only non-"GMO" seeds and a carefully Integrated Pest Management system to minimize our impact on the environment.

John Boy's Farm Cambridge, NY

They raise registered Berkshire Pigs, Black Angus Cattle, chickens, ducks, geese and turkeys. John Boys Farm grows all of their own grains and grind them fresh weekly adding their own sourced vitamins and minerals. They only use non-gmo grains in the feed for the animals who live in the woods and out on pasture. There are plenty of times when they actually have to for look for them as they could be anywhere in the big swaths of woods which are fenced off.

Land of Cake Believe Norwalk, CT

A bad day can turn into a good day in the time it takes for someone to put a slice of cake in front of you. Now, if a plain old slice of cake can do that, imagine what a special cake, hand crafted and baked from scratch, a cake that looks amazing and tastes divine can do for a room full of people. Not just any cake, but a cake that looks great and tastes even better.

La Petite Occasion Somers, NY

Offering caramels & toffees, La Petite Occasion is a small-batch, farm-based confection artisan company who handcrafts these sweets from local ingredients of the highest quality.

Lulu's Southern Pies Greenwich, CT

Southern pies made from scratch by Lulu herself. Made to order with no preservatives.

Madura Farms Goshen, NY

300-acre family-owned and operated vegetable farm located in the black dirt region of Orange County NY. Vivian and Daniel Madura are farmers, and they grow the fruits and vegetables that most other farmers do. But they also grow several varieties of exotic mushrooms.

Mangalista by Mosefund Branchville, NJ

What's so special about Mangalitsa by Møsefund? The taste!

It comes from meticulous pasture-based farming. You may wonder why Mangalitsa costs more than other heritage pig breeds. They require nearly twice as much of everything as other pigs - more time to mature, more pasture to graze, and more feed to finish them. This is partly why the breed nearly became extinct when farmers went to cheaper, leaner, and less flavorful varieties of pork.

Noomi Peanut Butter Katonah, NY

Their peanut butter has really great, balanced flavor with a creamy consistency that everyone loves. Each batch is handmade with the highest quality ingredients.

Nick the Knife

Offers on site knife sharpening.

Platform

Platform was established in 2001 by artist and craftsman Zach Hadlock a Katonah resident. Along side his larger projects and collaborations with artists, architects and designers, Zach makes tabletop items in metal, ceramic and wood. At the market, he will be selling turned wood bowls, trenchers, cutting boards, trays and utility bowls made from storm felled trees from Northern Westchester and Southwestern Connecticut.

Petropoulos Olive Oil Shrub Oak, NY

Olive oil straight from the Petropoulos Family Groves in Kalamata, Greece. The groves have been in the family for generations. No pesticides, plant foods or fertilizers used, the trees grow with just rainwater and sunlight.

Picke Licious Teaneck, NJ

Specializing in small batch "New York style" Kosher pickles, olives, relishes, and tapenade.

Pizza Luca White Plains, NY

Wood Fired Pizza Napoletana mobile food truck

Plum Plums Cheese Pound Ridge, NY

Plum Plums Cheese offers a delicious selection of the world's best cheeses in their prime. Featuring farmstead cheeses from around the world and local seasonal favorites, in addition to artisanal organic condiments, charcuterie, sweet treats and unique handmade gifts.

Red Barn Bakery Irvington, NY

Committed to baking with the freshest local and organic ingredients, their seasonally appropriate baked goods are highly sought after.

Salsa Fresca Food Truck Bedford Hills, NY

All food is fresh and prepared on-site with antibiotic & hormone free, humanely raised proteins and local, traceable ingredients.

The Life I Picked Columbia County, NY

Locally sourced, small batch, seasonal jelly and preserves.

The Misshapened Bowl Hudson Valley, NY

Unique, handcrafted wooden bowls turned from New York State trees including Apple, Beech, Black Birch, Box Elder, Cherry, Walnut, Maple, and more.

Wave Hill Breads Norwalk, CT

Time. Temperature. Touch. That's all they use to make artisan loaves. Offering traditional American and European breads from crispy baguettes to tangy sourdough to flaky and buttery traditional croissants at Wave Hill Breads, they believe in making delicious artisan bread with organic whole grains.

Wicked Good Soap Stamford, CT

Natural hand crafted goat milk soap as well as fragrance/pigment-free bars and a variety of fragrances derived from essential and fragrance oils that include seasonal scents and year round favorites from airy florals to earthy musks. They also love blending and swirling natural pigments and botanicals in to their soaps always trying new ideas and methods to craft a unique bar that you are sure to enjoy ~ Just add water!

Wild Virginia Pound Ridge, NY

Good-for-you dressings, marinades and turmeric products. Dressings are made with Extra Virgin Olive Oil. Flavors have included Sunny Turmeric, Ginger-Sesame Splash, Fig Balsamic Vinaigrette and Miso Sesame. Golden Paste is a turmeric-based anti-inflammatory mixture with myriad health and culinary applications.

Will Yum Spice Ossining, NY

Their superior spices have... NO Preservatives, NO Anti Caking Agents, NO MSG. They are committed to sharing our love for flavorful, savory foods while enjoying and providing resources for a healthy lifestyle.

Woven Stars Farm, Ghent NY

They cultivate a sustainable food system in harmony with nature by incorporating principles of permaculture design to mimic a productive forest ecology. Woven Stars supports a diversity of plant and animal species, creating a mutually beneficial environment that enables their farm ecosystem to thrive. They practice biodynamic agriculture to spiritually connect with their work. Through these practices they honor the plants, fungi, animals and the community around us. They believe having a diversity of plants and animals creates a sustainable and resilient farm system.

Tina's Tinctures, Peekskill NY

Tina Triburgo teaches about the healing power of alternative remedies made from locally sourced herbs and fruits— berries, roots and more—and go home with tinctures, recipes and resources for creating products on your own

Temima's Bakery, Pound Ridge, NY

Temima is the Hebrew word for whole or pure. And that is exactly what drives them: Whole grains, pure products, and delicious taste. Simply put, they bake what they want to eat. Years ago when the supermarket landscape had few 100% whole grain, gluten-free, or vegan options, they started making what they wanted to be eating - clean, pure food that was both delicious and nourishing.