

[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.

[Blessed Brewery](#) Beacon, NY

Drink Religiously. Live Blissfully.

[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.

[Carrot Top Kitchens](#) Redding, CT

Founded on the belief that farm sourced, small batch production always produces the finest quality. Carrot Top Kitchens provides its customers with innovative and healthy products including pickles, hummus, jams and chutneys. We source locally and prepare our foods with the same dedication and quality that has all but vanished in today's mass produced food products.

[Champagne Tea](#)

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

[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.

[Clock Tower Grill](#) Brewster, NY

An American restaurant and food truck celebrating the finest, local ingredients.

[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.

[Earth Root Farm](#) Ridgefield, CT

Organic, permaculture-inspired, biological farm growing nutrient dense, heirloom and specialty vegetables. Growing good food by mimicking nature.

[Fable: Farm to Table](#) Ossining, NY

Fable is a year-round local source for high quality food using organic practices that provide the freshest, safest, and most nutrient-rich produce around.

[Found Herbal](#) Chappaqua, NY

Found Herbal was started by Jessica Mullins, clinical herbalist, with the mission of supporting wellness through exceptional natural remedies and safe, quality herbal products. The entire Found Herbal line is hand-crafted using the highest quality ingredients and certified organic or ethically wild-crafted herbs.

[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.

[The Hudson Milk Company](#) Shrub Oak, NY

The Hudson Milk Company provides home delivery of farm fresh milk, grass-fed meats and chicken, and other regional, fresh, sustainable products right to your door!

[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.

[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.

[Jnana Organics](#) Mount Kisco, NY

Jnana Organics was founded by Patricia Trongone in 2010 to provide healthy vegan, fresh, wholesome raw snacks and juices to individuals and families as an alternative to the fast food snacks currently dominating many diets and causing obesity and illness.

[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.

[Farm to Jar](#)

[Kate's Bakes](#), Katonah, NY

Organic, vegan and gluten-free baked goods.

[La Petite Occasion](#)

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.

[Mangalista by Mosefund](#)

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.

[Mobius Fields](#) Katonah, NY

Mobius Fields includes a mixed vegetable farm in Westchester County NY, beekeeping, and education. My intention in all activities is to grow -and help others grow- the most nutritious food possible.

[Mozzerella 4U](#) Hartsdale, NY

Greg Tosto has been making Fresh Mozzarella products for the last 30+ years. Greg came to America from Calabria, Italy on September 5, 1965 and quickly established himself as the "Mozzarella Man"

His culinary talents are a blend of working for and with Pasta Villaggio, who specialized in making fresh pasta as well as hand made fresh mozzarella products and a passion for food. Greg had his first gourmet shop at age 24 in New York City and started the mozzarella department at Stew Leonard's in Yonkers.

[Mysto Mead](#) Hudson Valley, NY

Mysto Mead offers artisanal small batch, hand crafted mead of exceptional quality. Mineral rich spring water, local honey, herbs and spices are blended to produce unique and delicious modern libations.

[Nick the Knife](#)

Offers on-site knife sharpening.

[NY Chup](#) Hudson Valley, NY

Their ketchup is made by chef Andy Blackman, a graduate of the Culinary Institute of America. Andy has over 30 years of professional experience in making delicious food. The all natural ketchup is sweetened with pure cane sugar and unsulphured molasses. We hope you enjoy their all natural "chup."

[Outlawed Jerky](#) White Plains NY

Fresh, bold flavored beef jerky made using only all natural beef, herbs, & spices. No nitrates or preservatives EVER! Available in 3 flavors; Original, Sesame Ginger, & Jalapeño Lime.

[Peanut Principle](#) Albany, NY

Peanut Principle Brand Peanut Butter is made by Capitol City Specialties Company in Albany New York. They are widely considered THE Gourmet Peanut Butter Artisans.

[Penny Lick Ice Cream](#) Hastings-on-Hudson

A small ice cream maker, specializing in old-fashioned custard-style ice cream using local ingredients. No artificial anything. No fillers. No stabilizers. Simply great ice cream. Custom flavors and custom cakes available.

[Petropoulos Olive Oil](#)

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.

[Pickelicious](#) 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.

[R&G Produce](#) Goshen, NY

A family-owned and operated produce farm in the Black Dirt Region of Orange County, NY. In 1998 Raymond and Gary took over operations of the family business and formed R & G Produce, LLC. Together they grow a large assortment of produce on over 200 acres of the richest soil in New York.

[Red Barn Bakery](#) Irvington, NY

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

[Seigel Brothers Marketplace](#)

The Siegel family is all about relationships. Dating back to the early 1900s, the family's members have worked together in wine shops, butcheries and restaurants building friendships with customers. At the front of the 2,500-square-foot market is an open kitchen, where executive chef Dave Nevins prepares artisan foods daily. His foods are health conscious, with options for vegans, vegetarians, gluten-free eaters and meat lovers. In addition, weekly they will bring an impressive list of charcuterie options.

[Snow Hill Farm](#) North Salem, NY

As a working farm on over 100 acres of gardens, pastures and woods, they are committed to preserving and sustaining the land in healthy condition for future generations. Snow Hill Farm raises and sells All Natural Lamb, Pork and Registered Angus Beef. Snow Hill's animals are raised on certified organic pastures and are never given hormones. In addition to pasture raised Lamb, Pork and Beef, Snow Hill Farm cultivates plentiful vegetable and herb gardens, has a variety of fruit trees, along with a few farm products for purchase. Snow Hill Farm builds healthy soils through the practice of composting.

[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.

[Wild Virginia Dressings](#) Pound Ridge, NY

Completely natural: Balsamic Vinaigrette and Miso Sesame made with Extra Virgin Olive Oil, No thickeners, no water, no filler oils. That's it.

[Wild West BBQ](#) Armonk, NY

A BBQ on wheels!

[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.