



## FACT SHEET

*Farmer Girl Community Bistro* specializes in using farm-fresh, locally sourced ingredients to create classic yet approachable cuisine. Owner and chef, Tim Payne works closely with local farmers to source ingredients during the height of their season. With the goal of showcasing the ingredients rather than the cooking technique, Payne respects each ingredient and uses techniques that do not cover up the natural flavors. The food is unpretentious and highlights the talents and passion of the artisans, farmers and ranchers in the region.

The Farmer Girl menu is constantly changing to accommodate the seasonal fare. While many farm-to-table restaurants increase their prices to source seasonal ingredients, Payne ensures that the prices for each item on Farmer Girl's menu are reasonable and affordable. He believes that guests should never have to pay a premium to get locally sourced food.

Sourcing and transparency of each menu item are very important to Farmer Girl. During the winter months, ingredients are sourced from Colorado companies that provide organic foods to Colorado restaurants. During the colder Colorado months, these companies provide ingredients from the warmer surrounding states.

During the spring, summer and early fall months, Farmer Girl and Payne prepare farm dinners. Each dinner is hosted at a local farm in an effort to support a variety of farmers and ranchers. Payne carefully prepares each farm dinner menu by selecting the freshest ingredients from each local farmer's seasonal fare. Dinners are served on the farm, as guests take in an unforgettable setting. Farmer Girl donates 20% of the profit from each farm dinner to the evening's hosting farm.

Chef Payne brings a dynamic and diverse background to Farmer Girl. As a chef and entrepreneur, he previously served as chef and partner at Terroir Restaurant in Longmont and as a chef at the well-known Z Cuisine in Denver. Most recently, Payne ran the Farmer Girl food stall at Avanti Food and Beverage and acquired the Tasterie Food Truck in Boulder; renaming it to the Farmer Girl Food Truck as an "ode to female farmers." He feels that these women are the unsung heroes of the local food scene.

### **Menu**

The farm-focused menu changes regularly to accommodate the use of ingredients in the height of their season. is especially true during the summer months, as much summer produce has a very short harvesting time.

Much of the menu is vegetarian. The fruits and vegetables are made to be the highlight of most of the menu items.

Locally raised lamb, pork, beef and chicken also have a place in a variety of dishes.

Small plates and starters include seasonal specialties like the *Beet Salad* made with local yogurt, crushed pumpkin seeds and a citrus vinaigrette; *The Farmer Girl Salad* made with greens, berries, sunflower seeds, carrots and parmesan with a strawberry vinaigrette; a *Carrot Latke* made with pesto, pickled carrots and greens; *Butternut Squash Falafel* with herbed yogurt, homemade flatbread, homemade pickles and hummus; and a *Meat and Cheese Plate* with locally sourced house-cured ham, rillettes, Spanish chorizo, cheeses, fruit preserves, pickles and grilled bread. Small plates are priced between \$6 and \$12.

Large plates and entrees include options for a variety of dietary requests. A selection of meats and vegetarian items are featured. Seasonal features include items like the *Mushroom Tartine* with homemade grilled bread, grilled mushrooms, a local fried egg, Aspen Mood Farm greens and goat cheese mouse; *Grilled Pork Shoulder* with sweet potato puree, sugar snap peas and spring berry chile preserves; *Braised Flat Iron Beef* with crispy, smashed fingerling potatoes, braised greens, and onion-red wine marmalade; *Eggplant* with chickpea pancakes, sunflower tahini, roasted red peppers and fennel; and *Lamb Bolognese* with Boulder lamb, house-made tagliatelle, greens and parmesan. Entrees are priced between \$13 and \$20.

[View menu here](#)

### **Happy Hour**

Happy hour is from 3-6pm every day. Specials include \$4 white wine, \$4 red wine and \$1 off draft beers. Food specials include \$2 off small plates and appetizers.

### **Beverage Program**

The Farmer Girl Beverage Program focuses on local spirits and is also farm-to-table. Homemade spirits are made using local or organic ingredients. The wine list features a variety of biodynamic and organic wines.

### **Décor**

The 2,500 square foot space is intended to embody a comfortable and inviting atmosphere, ideal for casual meals with friends and family. A mural with the word “Local” has been painted on the repurposed wooden wall to serve as a thoughtful reminder of Farmer Girl’s ultimate goal of supporting the local farmer. Repurposed produce baskets have been turned into light fixtures creating a warm and tasteful ambiance and a garage door is scheduled to be

installed to Farmer Girl's front exterior in May. The sliding garage door will be opened during the warmer days to create a fun and patio-like dining experience.

<b>General Manager</b>	Tim Payne
<b>Location</b>	<i>Farmer Girl</i> is located in in Lyons, Colorado on Main Street. Street parking is available.
<b>Address</b>	432 Main Street Lyons, CO 80544
<b>Telephone</b>	303.823.5856
<b>Media Contact</b>	Gretchen TeBockhorst ROOT PR Email: <a href="mailto:gretchen@rootpr.com">gretchen@rootpr.com</a> Direct: 303.902.3023
<b>Website</b>	<a href="http://coloradofarmergirl.com/farmer-girl-bistro/">http://coloradofarmergirl.com/farmer-girl-bistro/</a>
<b>Facebook page</b>	<a href="https://www.facebook.com/myfarmergirl">https://www.facebook.com/myfarmergirl</a>
<b>Twitter feed</b>	@bococheffinabox
<b>Instagram</b>	@bocofarmergirl
<b>Dinner Hours</b>	Wednesday – Sunday 3pm -9pm
<b>Brunch served</b>	Saturday and Sunday 11am – 3pm
<b>Happy hour menu</b>	Wednesday - Sunday 3pm – 6pm
<b>Reservations:</b>	303.823.5856
<b>Gift Cards</b>	Guests may purchase gift certificates at the restaurant or by emailing the restaurant <a href="#">here</a> .
<b>Payment options:</b>	Visa, MasterCard, American Express, Discover and cash.