



REGIONS OF CAPE COD



Cape Cod is shaped roughly like the arm of someone flexing a bicep. It is divided into four regions: from west to east, or from the "shoulder" to the "hand".

- Upper Cape:
 Bourne, Falmouth, Sandwich, Mashpee
- Mid Cape:
 Barnstable, Yarmouth, Dennis
- Lower Cape:

 Harwich, Brewster, Chatham, Orleans
- Outer Cape:
 Eastham, Wellfleet, Truro, Provincetown

Buy Fresh Buy Local (BFBLCC) members are dotted throughout Cape Cod so you are sure to find fresh, local products no matter where you are on the Cape.

- 4 Food Festivals & Fairs
- 6 Farmers Markets
- 12 Farms & Farm Stands
- 32 Nurseries, Farm Stores
- 38 Seafood
- 46 Eateries & Catering
- 54 Artisan Foods & Retail
- 64 Friends & Supporters





UPPER CAPE

FALMOUTH STRAWBERRY FESTIVAL

St. Barnabas' Episcopal Church in Falmouth 91 Main St. (Across from the Village Green) Typically June, date TBD - check website

MID CAPE

BARNSTABLE COUNTY FAIR

1220 Nathan Ellis Highway Route 151, **East Falmouth**

July 21st - 27th

www.capecodfairgrounds.com

Every day at the Barnstable County Fair is filled with something new to do: animals, fun foods, rides, and famous acts. Check the website for updates and events. updates on events.

OUTER CAPE

WELLFLEET OYSTERFEST

Wellfleet, MA Oct 18th & 19th Arts and crafts applications due April 1st Makers market due by April 30th

www.wellfleetspat.org

A weekend full of hometown flavor! Shucking competitions, local cuisine, arts and crafts, educational programs, cooking demonstrations, children's activities, walking tours, and live music.

TASTE OF TURNIP DAY

Eastham location & date TBD, check website www.easthamturnipfestival.com

Turnip-themed events and activities to celebrate the town of Eastham's prized root vegetable - The Eastham Turnip- organized by Eastham Public Library staff. Local eateries feature turnip fare on daily special menus.

THROUGHOUT THE CAPE

Holiday Markets (Thanksgiving and Christmas)

Check each farmers markets' social media accounts and websites for event dates and updated details.

www.buyfreshbuylocalcapecod.org

Almost all of the farmers markets host special, pop-up harvest and holiday markets in the fall, especially around the holidays.



Most Cape markets accept credit, debit, SNAP/EBT cards, WIC coupons, and often senior and veteran coupons as well. Many are also part of the Healthy Incentives Program (HIP), which automatically puts money back on Massachusetts residents' SNAP/EBT cards when buying local fruits and veggies from HIP vendors- no sign up necessary! Look for SNAP, HIP, and WIC icons displayed at your local farm stands and farmers markets. We also list them below.

UPPER CAPE

NEW MARKET STARTING THIS 2025 SEASON!
CANAL REGION FARMERS MARKET

Buzzards Bay Park - 90 Main St., Buzzards Bay In collaboration with the Canal Concert Series June 26 - August 28

Thursdays, 3pm - 7pmMore details coming soon, stay tuned!

FALMOUTH FARMERS MARKET



Summer market: Marine Park, Scranton Ave., Falmouth

May 22 - October 23 Thursdays, 11am - 3pm

Winter market: St. Barnabas' Church

91 Main St., Falmouth

Winter Market from January - March

Sundays, 12pm - 3pm

Holiday Market on Tuesday before Thanksgiving

falmouthfarmersmarket@gmail.com www.falmouthfarmersmarket.com

Facebook.com/FalmouthFarmersMarket

Local food in a waterfront setting. Offering local produce, fresh eggs, meat, bread, baked goods, preserves, flowers, coffee, lunch options, and more. We accept SNAP, HIP, WIC, and Senior Coupons. The Holiday Market is the last market of the year.



MASHPEE FARMERS MARKET

Naukabout Beer Garden (across from the library) 4 Job's Fishing Rd., Mashpee

Memorial Day - Columbus Day

Sundays, 11am - 3pm

Follow social media accounts for special themed markets Also follow for Thanksgiving and Christmas markets (774) 205-4634; info@mashpeefarmers.com www.mashpeefarmersmarket.com

We have farmers, seafood producers, makers, and more! Conveniently located across the library in the Mashpee Commons: we are at the Naukabout Beer Garden. Quiet shopping from 11am - 12pm. There is programming for the whole family, including a kids' POP club, food demos, a wellness area, games, and other special events throughout the season. Look for our Cape Cod Christmas Market after Thanksgiving and in early December. More information about the Christmas Market can be found at www. capecodchristmasmarket.com.

SANDWICH - BOURNE FARMERS MARKET



Sagamore Inn - Behind building, tent in back 1131 Sandwich Rd. (Route 6A), on Sandwich/Bourne line June 17th - October 14th

Tuesdays, 10am - 2pm Thanksgiving Harvest Market on Nov. 25th 508-496-9209, all natural beef@comcast.net www.sandwichfarmersmarket.com

The Sandwich Farmers Market gives local farmers and vendors a place to come together and celebrate the good, hard, honest work done by our neighbors. We offer produce, flowers, herbs, meats, fish, woodfired pizza, wine, cheese, baked goods, breads, dog treats, pastas, soaps and bath products, pies, jams, jellies, honey, olive oil and much more! Please join us. Interested in volunteering? Visit our website.

MID CAPE

BASS RIVER FARMERS MARKET



311 Old Main St., South Yarmouth Typically mid June - early September

Thursdays and Saturdays, 9am - 1pm

www.bassriverfarmersmarket.org

Our market offers vegetables, fruit, eggs, herbs, fin-fish, shellfish, lobsters, sauces, pickles, jams, baked goods, dog treats, syrup, soaps, and flowers. They also have

crafts, coastal decor, clothing, pottery, photos, jewelry, wood crafts, candles, and so much more!

BARNSTABLE SHELLFISH FARMERS MARKET

Pick Ups at Barnstable County Court Parking Lot 3195 Main St., Barnstable

Facebook.com/BarnstableShellfishFarmersMarket www.barnstableshellfishfarmersmarket.com

We connect the local community directly to Barnstable's fishermen and their fresh shellfish. Visit our website to meet the shellfishermen, pre-order your shellfish, and for pickup date information. Pre-ordering is required! Please bring a cooler or container to transport your shellfish home.

OSTERVILLE FARMERS MARKET





Osterville Historical Museum, 155 West Bay Rd., Osterville

Early June - Mid September

Fridays, 9am - 1pm

Follow social media and website for pop-up events

Facebook.com/ostervillefarmersmarket www.ostervillefarmersmarket.org

The Osterville Farmers' Market features a variety of local specialities and the best of sea and land. Look for samples throughout the market and special events highlighted each week-- Follow us on Facebook the latest details. We offer produce, eggs, meats, smoked fish, flowers, soaps, sauces, jams, baked goods, and so much more all in one place! Plenty of free parking, plus free museum admission during the Farmers' Market.

CHATHAM FARMERS MARKET



Our Lady of Grace Catholic Church 60 Meetinghouse Rd. (Rt. 137), South Chatham

May 20th - October 14th

Tuesdays, 3pm - 6pm

774-722-7961

chathamfarmersmarket@hotmail.com Facebook.com/chathamfarmersmarketcapecod

Instagram: @chathamfarmersmarket

This is our 15th year gathering farmers, fishermen, and the community! We incubate many young farmers and new businesses. Our market is filled to the brim with local farmers and vendors. We showcase the best regional and artisan-made food and goods. Come eat up the local flavor!

LOWER CAPE

ORLEANS FARMERS MARKET CELEBRATING YEAR 30!



YEAR-ROUND - Saturdays

Inside at 44 Main Street, Orleans, from Dec. - April

December to April: 10am - 12pm Noon

Outside at 19 Old Colony Way, from May - Labor Day

May to Labor Day: 8am - 12pm Noon

September to November: 9am - 12pm Noon Regenerative Agriculture Gathering in October

Artisan and Farmers at December markets

www.orleansfarmersmarket.com

Facebook & Instagram: @OrleansFarmersMarket ORLEANS FARMERS MARKET CONTINUED...

We support Organic & Regenerative Agriculture. With 40 vending spaces and music, you are sure to have a good time & find a large assortment of local products. The market accepts cash, WIC, EBT/SNAP/HIP, credit, debit, Venmo. Weekly \$10 bonuses for SNAP & Veterans programs; bonuses for WIC & Senior Coupons. We accept weekly donations to help local soup kitchens & food assistance groups.

OUTER CAPE

NEW MARKET STARTING THIS 2025 SEASON! EASTHAM FARMERS MARKET

Details coming soon!

Check the Town of Eastham website for updates, dates, day of week, times, location, and more details.

Eastham-ma.gov; Facebook.com/TownofEastham

PROVINCETOWN EDUCATIONAL FARMERS MARKET

Ryders Street, Provincetown



Typically mid-May to late-October

Saturdays, 9am - 1pm

Sustainable CAPE.org

A Farmers Market in the Heart of P-town! Browse, meet others, and shop for heirloom fruits and vegetables, fresh seafood, pasture-raised meats, baked goods, honey, plants, flowers, and more. Weekly \$10 bonus for EBT/SNAP, WIC, Senior Discount Coupons, Project Gratitude for U.S. veterans, & Produce Prescriptions in collaboration with Outer Cape Health Services. Sustainable CAPE is an HIP Authorized Retailer for all produce vendors at market.

TRURO EDUCATIONAL FARMERS MARKET

20 Truro Center Rd., Truro

Early June - late August

Mondays, 8am - 12pm

www.sustainablecape.org

Facebook & Instagram: @sustainablecape

On the banks of the Pamet River, Sustainable CAPE's Truro market offers our farmers' a beautiful field to sell freshly-harvested produce, flowers, honey, pastured meats, local seafood including LOBSTAH, cheese, eggs, pasta, bagels, food trucks and more. Children's art exhibits educate customers; music fills the air. Nutrition Incentive programs include: Weekly \$10 bonus for EBT/SNAP, WIC, Senior Discount Coupons, Project Gratitude for U.S. veterans, & Produce Prescriptions in collaboration with Outer Cape Health Services, Sustainable CAPE is an HIP Authorized Retailer for all produce vendors at market.

WELLFLEET FARMERS MARKET





First Congregational Church 200 Main Street, Wellfleet

May 21st - October 15th

Wednesdays, 8am - 12pm

www.wellfleetfarmersmarket.com

Facebook & Instagram: @WellfleetFarmersMarket Join us on Wednesdays in our home at the grove behind the First Congregational Church. Enjoy fresh

produce, pastured meats, local seafood, mushrooms, coffee, pasta, baked goods, eggs, honey, cut flowers, herbs, live music and more! We accept SNAP, HIP, WIC, Senior Discount Coupons, and debit/ATM cards. We recommend visiting our information booth at the market for updates on HIP & WIC vendors.







There are over 320 farms spread across Cape Cod! They are scattered in and across all 15 towns of the Cape. The most delicious, freshest, and nutritious way to eat local flavors is by purchasing locally grown and made products directly from those who have grown and created them. Know your local farmer and food producer and Buy Local!

UPPER CAPE

BAY END FARM



Product(s): organic vegetables, herbs, flowers, baked goods, prepared foods, organic and conventional fruit

200 Bournedale Road, Buzzards Bay Farm stand open spring - mid October Tues. - Fri., 11am - 5pm; Sat., 10am - 4pm **Closed Sundays and Mondays**

617-212-8315; erin@bayendfarm.com

www.bayendfarm.com

Founded in 1906 and certified organic since 2001, we have been providing organic produce to families and restaurants for almost 20 years. Our farm stand is open early June to mid-October and offers organic vegetables, herbs, flowers, baked goods, cheeses, prepared foods, and seasonal, conventional corn and fruit. Our CSA runs for 20 weeks from early June to mid-October. We welcome SNAP/EBT customers!

THE BLUEBERRY BOG

Product: pick-your-own blueberries

92 Spring Hill Rd., East Sandwich Open during the season, 8:30am - 3:30pm **Closed on Tuesdays**

413-727-2697

www.theblueberrybog.com

Family owned and operated since 1984. Pick your own blueberries! Starting mid-July to late-August. Call us at 413-727-2697 to confirm stand is open. Visit our website!

BOGSIDE FARM

Product(s): vegetables, herbs, and cut flowers

1009 County Road, Cataumet **Open mid June - late September;** Mon., Wed., Thurs. Fri., & Sat. from 10am - 5pm; Sundays open 10am - 2pm; closed on Tuesdays 774-392-1147; bogsidefarm@gmail.com

The Leone Family has been in business for over 35 years, specializing in tomatoes, field grown veggies, corn, and fresh cut flowers (to name a few!).

CAPE COD FLOWER TRUCK

Locally Grown Flowers and Microgreens

Product(s): farm-to-vase flower arrangements, organic microgreens, local raw honey, eggs, microgreen grow kits, seasonal farm products

Follow us to find a pop-up location near you:

Facebook & Instagram: @capecodflowertruck 508-989-2595

ccflowertruck.com

We are a mobile flower truck based out of North Falmouth selling our sustainably grown flowers in painted mason jars, organic microgreens, local RAW honey, free-range eggs, and Grow-Your-Own Microgreens Kits. We also have seasonal succulent pumpkins and holiday greens. We partner with local businesses for our pop-up locations and can also be found at the winter and summer Falmouth Farmers Market!

COONAMESSETT FARM



Product(s): vegetables, berries, herbs, flowers, eggs

277 Hatchville Road, East Falmouth Open daily from 9am - 5pm; April - Christmas Check website for off-season open days and times

farm@coonamessett.net

coonamessettfarm.com

The farm store and café are open daily from April until Christmas. We are a membership pick-your-own farm, but day passes are available. Produce and cheese CSAs available to members. Visit our farm stand for membership info and for vegetables, berries, herbs, flowers, eggs, plants, jam, honey, soap, cheese, meat, alpaca clothing, turkeys, pies, trees, wreaths. We host parties, weddings, and other private events. We offer educational tours for children and adults. Our farm animals include alpacas, sheep, goats, donkeys, chickens, rabbits, and a tortoise.

SPREAD THE WORD!

No gatekeeping. Don't keep your favorite farms, farmers markets, eateries, stores, and treats to yourself! Share your culinary adventures on social media and to encourage others to do their own.

Use hashtag #buyfreshbuylocalcapecod

f/buyfreshbuylocalcapecod

@buyfreshbuylocalcapecod

CROW FARM

Product(s): FALL - Corn maze! PYO apples and pumpkins; Summer - wholesale tomatoes and bedding plants

192 Route 6A, Sandwich

508-888-0690

www.crowfarmcapecod.com

Facebook.com/crowfarmcapecod.com

We were founded in 1916. From April – July we will have wholesale bedding plants and tomatoes. Call or visit our website for wholesale purchases. The farm stand will not be open as we are focusing on wholesale, pick your own (PYO), and the corn maze. In the fall, bring your family to our corn maze and pick your own apples and pumpkins (starting in mid-September). Please check Facebook, our website, or call for times and dates for fall pick-your-own events.

DASILVA FARMS

Product(s): eggs, meat (chicken, duck and turkey), vegetables, canned items, CSA memberships

104 Rear Brick Kiln Road (off DaSilva Way), Teaticket Open daily, 9am - 6pm (May - August)

508-548-1248; dasilvafarms02536@gmail.com Follow DaSilva Farms Teaticket on Facebook

We sell chickens for egg harvesting and for meat; also turkeys and ducks. Visit our Facebook page for monthly CSA sign ups from May - August. The first CSA begins in May 2025 and sign ups fill up quickly. We practice organic methods in all that we do. All of our animals are free-range. What we don't sell is pickled and preserved in jars. We are open seasonally: offering fresh eggs, seasonal vegetables, chicken, and pot pies. We have turkeys for Thanksgiving. See our Facebook page for more details on our meat CSA, as well as what vegetables are offered seasonally.



FOX HILL FARM

Products: Cut flowers available Spring - Fall; Fresh Produce available from late Summer - Fall: Seasonal offerings include: cut flowers, pumpkins (carving, sugar, and oriental varieties), tomatoes, winter

Stay connected with us!

Farm manager: Shane Chambers

660-441-4500; foxhillfarmcapecod@gmail.com

Facebook.com/FoxHillFarm;

Instagram: @Foxhillfarmcapecod

Fox Hill Farm is entering its first season of production, specializing in cut flowers and pumpkins with a focus on wholesale markets. In the future, we plan to expand with a farm stand and a you-pick experience for our community. We look forward to growing with you!

PARIAH DOG FARM

Product(s): vegetables, fruit, herbs, eggs, maple syrup, honey, sea salt, CSA program

Saturdays & Sundays, 12pm - 7pm 279 Trotting Park Road, E. Falmouth

pariahdogfarm@gmail.com Instagram: @pariahdogfarm

Providing sustainable, organically grown food to the Cape Cod community at our farm stand. You can also find us at the Falmouth Farmers Market. Check out our CSA program.

PEACHTREE CIRCLE FARM

Product(s): organically grown garlic, vegetables, fruit, herbs, flowers, pickles, pickled vegetables, cider, teas, jams and jellies, vinegars, salsa, pie filling, beeswax products

881 Palmer Ave., Falmouth Find us at the Falmouth Farmers Market

Also shop online, we do curbside pick ups, see website

info@ptcf.com

www.peachtreecirclefarm.com

Facebook.com/PeachtreeCircleFarm

Peachtree Circle Farm is part of Salt Pond Areas Bird Sanctuaries land trust, and grows flowers, fruit and vegetables using organic, sustainable growing practices. We are committed to promoting health, sustainability, and community for our collective futures. Visit our website to place online orders, see recipes, and to get our newsletter.

PETERSON SHEPHERDS

Product(s): lamb, wool products

119 Woods Hole Road, Falmouth

petersonshepherds@gmail.com www.petersonshepherds.org

We provide USDA certified, pastured lamb that is raised humanely and without antibiotics or added hormones. We also sell a variety of climate beneficial wool products. Please visit our website to see current product availability. Local pick-up required for all meat products, nationwide shipping available for dry goods/wool products.

STELLA FARMS

Product(s): wholesale heirloom tomatoes 508-274-9328

A small family run farm specializing in heirloom and beefsteak tomatoes. We supply some of the finest restaurants. You can also find us at Ring Brothers in Dennis. We are committed to using sustainable and organic growing methods.

THE SUNNY FARM

Product(s): vegetables, herbs, flowers, potted plants 508-648-0740

TheSunnyFarmInfo@thesunnyfarm.com Facebook.com/TheSunnyFarm

We are a family-operated diverse market garden farm that specializes in growing premium specialty cut flowers and peppers. Peppers of all kinds. If you have a favorite pepper or a favorite flower and want us to grow them for you, we would love to hear from you. We use organic, sustainable growing practices.

TENOFUS FARM

Product(s): roaster pigs, cooker rentals, meat, compost, freezer pigs, piglets

36 Solomon Joseph Rd, Bournedale

508-733-2387

Farming since 1975, family run for three generations. Raising local, free range pigs with no hormones or antibiotics. A sow to finish operation. You can now find us at the Falmouth Farmers' Market on Thursdays!



TONY ANDREWS FARM

Product(s): fresh fruit & vegetables, eggs, jams, jellies, a variety of flowers, local honey, whipped honey, plants Fall: pick-your-own, hay rides, corn maze, vendors, kids' activities

394 Old Meetinghouse Road, East Falmouth Open 7 days per week, 10am – 5pm (weather permitting)

508-388-7576; tonyandrewsfarm@comcast.net www.tonyandrews-farm.com

Facebook & Instagram: Tony Andrews Farm

Kids Fest every weekend in October!

Since 1935 we offer the freshest fruits and vegetables, strawberries, peas, rhubarb, corn, tomatoes, cucumbers, eggplants, zucchini, summer squash, herbs, pumpkins, and more.

Pick-your-own (PYO) starts the first week of June. We also offer PYO flowers seasonally such as: tulips, zinnias, gladiolus, snap dragons, and sunflowers.

We accommodate for groups and individuals for birthday parties and any celebrations you have in mind at the **beautiful** picnic area by the pond, all of course weather permitting.

Celebrate Fall at Kids Fest, every weekend in October. Join us for fun autumn family activities and treats!

MID CAPE

CAPE ABILITIES FARM



Product(s): tomatoes, leafy greens, vegetables, herbs, flowers, farm boxes, CSA boxes, annuals, perennials, and natives

458 Main Street, Route 6A, Dennis Open Year-Round: 7 days/week, 10am - 5pm 508-385-2538

www.capeabilitiesfarm.org

Cape Abilities Farm grows vegetables, flowers, and opportunities. Cape Abilities is a nonprofit that serves people with disabilities across Cape Cod and employs people with disabilities who work in all aspects of farm management. We strive to cultivate a diverse and inclusive community for people of all abilities. Our feature edible crops: tomatoes, lettuce, cucumbers, and herbs. We accept SNAP and HIP benefits, including for CSA memberships.

CAPE COD ORGANIC FARM

Product(s): vegetables, cut flowers, herbs, strawberries, beach grass, pork

3675 Main Street, Barnstable

Open Mon-Fri, 10am - 5pm; Sat & Sun, 10am - 4pm

508-362-3573

www.capecodorganicfarm.org Facebook.com/CapeCodOrganicFarm

Baystate Certified organic farm providing fruit, vegetables, herb flats, flowers, plants, and pork. Check our website for information on our community supported agricultural membership program (CSA) and for product updates. We offer a cut-your-own flower bouquet program that we offer to individuals and groups. Cape Cod Organic Farm has been a grower and installer of Cape American Beach Grass for over 25 years. The native grasses are used in land restoration and are also sold wholesale and retail. You can find our food at Cape Cod farmers markets, our own farm stand, or by joining our CSA. We accept SNAP and HIP.

FRESH FROM THE VINE

Product: cranberries

300 Route 28, W. Yarmouth

freshfromthevines@gmail.com

Facebook.com/WilsonCranberryCompany

We're a local, family-owned cranberry bog selling fresh cranberries from our farm. You will see our stand at the red, vintage bus on Route 28 during the fall months.

HALLETT FARM

Product(s): flowers, fruits, vegetables, herbs, microgreens, handcrafted soaps, lotions, bath & body products, and handwoven items.

4803 Falmouth Road (Route 28), Cotuit (Barnstable) Open by appointment only

508-332-8147

Call or text me to schedule an appointment.

Facebook & Instagram: @hallettfarm

Hallett Farm, a one woman show, offers chemical free goodness! Grown using organic practices, I offer produce, flowers, herbs, and microgreens (whatever is left after the rabbits and insects munch). Year-round products include handmade soaps, lotions, and bath & body products. Products are made with all natural essential oils (NOT fragrance oil) or left naturally unscented. Handwoven items are available all year long. Soaps and handwoven crafts can be mailed to you, or as a gift to a special someone! Look for my small group basic gardening and beginner weaving classes. I look forward to meeting you!

HIDDEN ACRES FARM

Product(s): raw goat milk, vegetables, fruit, herbs, eggs, yarn and wool, lip balms, calendula oil

120 Upper County Road, Dennis Port

508-776-2221; hiddenacresfarmcapecod@gmail.com Facebook.com/Hiddenacresfarmcapecod

We sell fresh vegetables, herbs, fruit, eggs, and raw goat milk. Our farm animals include chickens, sheep, goats, and rabbits. Yarn and wool are available, as well as homemade lip balms and calendula oil. Find us at our farmstead and at the Harwich Farmers market. We can accept Venmo payments.

LOVE FARMS

Product(s): vegetables, greens, fruit, herbs, eggs

621 Main St. (Route 28), West Dennis Cash only self-serve farm stand, open 24/7

Facebook & Instagram: @lovefarmscapecod

10 acres in West Dennis, opened in 2020 by Dylan Leary. We grow nutritionally-dense produce using sustainable practices. We are currently under construction on a farm to table restuarant, farm store, and event center. Our self-serve farm stand recently moved to 39 Indian Pond Road off Trotting Park Road. Cash only.

NOT ENOUGH ACRES FARM - NEW OWNERS! THE DENNIS CONSERVATION LAND TRUST

Product(s): vegetables, fruit, flowers 107 Sesuit Neck Road, East Dennis

Self-serve farm stand

508-694-7812; info@dennisconservationlandtrust.org dennisconservationlandtrust.org

Facebook & Instagram: @dennisconservationlandtrust

Since its founding in 1988, the Dennis Conservation Land Trust (DCLT) has aguired ownership of 446 acres of diverse land types including uplands, wetlands, and beachfront. DCLT also holds perpetual conservation restrictions on another 229 acres of land. This 4.2 acre farm is situated between Sesuit Creek and 75 acres of land the DCLT is also protecting. Previous long-time owners, Jeff and Beth Deck, worked with DCLT to conserve the property and to ensure the land will be used for community education efforts. This farming lot creates the perfect venue for environmental study and stewardship.



SABATIA FLOWER FARM

Products: flowers

125 Oak Street, W. Barnstable & 1965 Main Street, Marstons Mills **April - early November** Open daily from 8am - dusk

508-221-2523; sabatiaflowerfarm@comcast.net www.sabatiaflowerfarm.com

We offer the highest quality seasonal cut flowers including dahlias, zinnias, and sunflowers grown locally on our farms. Flower stands open April - early Nov., Mondays - Sundays: 8am to dusk

SEAWIND MEADOWS

Product(s): Grassfed beef, chicken eggs, and duck eggs Dennis, MA

SeawindMeadows@gmail.com www.seawindmeadows.com Facebook.com/SeawindMeadows

Proud to be your Cape Cod grass-fed & grass-finished beef producer since 2006. Our family-only operated farm raises Scottish Highland heritage breed and Shorthorn cattle. Heritage breed cattle take more time to develop resulting in a rich flavorful lean beef. Our farm is devoted to Highland genetic breed preservation selling breeding stock across the country to further livestock genetic diversity. Our hens consist of brown, light, and green/blue egg layers creating a beautiful rainbow in each dozen! Seawind products can be purchased at Orleans Farmers Market (Saturdays, year-round) and Truro Farmers Market (Mondays, summer season). Our beef can also be found at Cape Abilities Farmstand on 6A in Dennis and Orleans Whole Food Store.

TUCKERNUCK FARM

Product(s): vegetables, eggs, wool & wool products, Christmas wreaths and decorations seasonally

89 Fisk Street, West Dennis

508-364-5821; tuckernuckfarm@yahoo.com Facebook & Instagram: @tuckernuckfarmcapecod

We are a small family farm raising purebred sheep, heritage chickens, and heirloom vegetables. Our specialty is lettuce. Come find us at our stand and at farmers markets.





LOWER CAPE

BETHANY SEASONS

Product(s): vegetables, herb plants

50 Boulder Road, Brewster

508-240-4672; vtortora@capecod.net

Heirloom vegetable plants; specializing in tomatoes, and herbs. A list is sent to potential customers who can order and then pick up on a date of their choosing. Plants are also available at the Wellfleet Farmers market. Although Bethany Seasons is not a certified organic farm, plants are grown following the standards of the Northeast Organic Farming Association (NOFA). We do **not** accept credit cards; only checks and Venmo, thank you.

BILTMORE WOOL BARN



Product(s): 100% Alpaca yarn, Bluefaced Leicester wool, hand roving, eggs

98 Slough Rd., Brewster

508-385-6114; kammas@msn.com

Biltmore Wool Barn is a small Alpaca farm. We process Alpaca and sheep wool into hand roving for spinners and felters. We also send our wool to mills to be spun into yarn which is hand dyed by Kathleen Mealey. She is an avid knitter lending her talent to other knitters. Find us at the Orleans and Wellfleet Farmers Markets with yarn and eggs (we accept SNAP/EBT for eggs!). Or visit us by appointment at the farm. We do not offer farm tours.

CHATHAM BARS INN FARM

Product(s): vegetables, fruits, herbs, cut flowers, nursery plants, and local provisions

3034 Main St., Brewster

508-241-9115

www.chathambarsinnfarmstand.com

Facebook & Instagram: @ChathamBarsInnFarm

Our 8-acre farm produces the freshest seasonal greens and vegetables, available to the public in our farm stand, as well as the resort restaurants. Visitors to the farm will find farmgrown vegetables, seasonal produce from partnering farms, nursery plants, fresh-cut flowers, farm honey, and locally sourced provisions. Dine at the farm with our seasonal farmto-table dinners where guests are seated at outdoor tables surrounded by the farm's fruits, vegetables and flowers with twinkling lights, or in our glass greenhouses, booked through Eventbrite.com.

Tomato Festival at Chatham Bars Inn Farm

This fun family festival will highlight our beloved crop - the tomato! Enjoy tomato tastings, small plates, tomato-inspired cocktails, lawn games and live music. Meet our farm crew and learn more about tomatoes – a perfect way to spend the afternoon with family and friends.

Fall Frolic & Pumpkin Patch at Chatham Bars Inn Farm

Join us for a celebration of the fall season and a day of family fun on the farm! Enjoy hot apple cider, select your perfect pumpkin, listen to live music, indulge in seasonal favorites and spend time with family and friends while walking the eight beautiful acres of the Chatham Bars Inn Farm in Brewster.

CHECKERBERRY FARM





Product(s): Organic vegetables, herbs, flowers

46 Tar Kiln Road, Orleans

508-237-9492; gretel.norgeot@gmail.com https://dtafinder.dtadash.ehs.mass.gov/hip/

Growing a large assosrtment of Organic vegetables, herbs, and flowers using Natural Regenerative Processes. Accepting cash, EBT/SNAP, HIP, Credit, Debit, Venmo.

DIRT FARM

Product(s): greens, microgreens, root vegetables, tomatoes, edible flowers, floral arrangments

South Orleans

774-238-6410; info@dirtfarm.co

Speciality grown greens and produce-- straight from the field, grown in the sun!

DOG PATCH FARM

& SUNDOG'S ECOLOGICAL LANDSCAPES

Product(s): organically grown vegetables, flowers, herbs

50 Bridge Road, South Orleans

thedogpatchcc@gmail.com

Facebook & Instagram: @DogPatchFarm

Sustainable farm dedicated to growing vibrant chemical-free flowers and veggies with care for the land and community. Rooted in eco-friendly practices, we believe in nourishing both people and our ecosystem. Available for wholesale floral sales and at the Orleans Farmer's Market. Find us on Facebook and Instagram!

ELDREDGE FARM

Product(s): vegetables, perennials, sunflowers, chicken, turkey, eggs

24 Eldredge Farm Cartway, Brewster Mondays - Fridays, 8am - 4pm

508-760-2696; eldredgefarmcsa@gmail.com Facebook.com/eldredgefarm

We are dedicated to building a sustainable, biodynamic agsystem that includes the soil, plants, animals, and humans. We provide our customers with exceptional products and services. The 17-acre farm is an agricultural producer directly engaged in the production of ag-products, including crops; livestock; forestry products; horticultural stock (greenhouse and potted plants); compost production; and upland and wetland habitat protection.

GREAT CAPE HERBS

Product(s): vegetables, fruit, herbs, eggs, hops, lilies

2624 Main Street, Brewster

508-896-5900; ginkgo@greatcape.com greatcapeherbsassociation@gmail.com

www.greatcape.com

Old-fashioned herbal apothecary and organic medicinal herb farm; organic espresso cafe; beautiful gardens to wander. Ginkgo trees are our specialty. "Feed the chicks"!

IN THE WEEDS FLOWER FARM

Product(s): field-grown cut flowers; daily bouquet arrangements; fresh eggs: chicken & duck, turkey seasonally; vegetables and fruits, bagged chicken manure, greens, cemetery baskets, Christmas wreaths, holiday arrangements.

392 Main Street, Brewster Self-serve farm stand 774-212-2428 - call to order

intheweedsflowerfarm@hotmail.com

www.intheweedsflowerfarm.com

Facebook.com/intheweedsflowerfarm

A local flower farm with a roadside self-service farm stand on Route 6A in West Brewster. Specializing in field-grown cut flowers arranged in bouquets daily. Also, fresh eggs: chicken and duck, turkey in the spring. Vegetables and fruits include: yellow summer squash, potatoes, zucchini, tomatoes, blueberries, garlic, gourds, pumpkins, cucumbers, onions, and more. Bagged chicken manure available on order. Also, greens, cemetery baskets, Christmas arrangements of the holidays.

PLEASANT LAKE FARM

Product(s): vegetables, herbs, flowers, beef, pork

2 Birch Drive, Harwich

508-432-1992; info@pleasantlakefarm.com www.pleasantlakefarm.com





Facebook.com/pleasantlakefarm

We are a certified-organic vegetable farm specializing in garlic, snap peas, beans, tomato, root crops, and more. We offer naturally-raised, USDA certified, pastured beef, heritage pork, and farm fresh eggs. You can find us at the Chatham Farmers Market on Tuesdays from 3pm - 6pm, and at the Wellfleet Farmers Market on Wednesdays from 8am - 12pm. Please check our website and follow us on Facebook for the latest updates. We accept SNAP (EBT)!

SEA TURTLE FARM

Product(s): Flowers - both fresh & dried, botanical gifts.

Pop-ups at the Orleans Farmers' Market, the Brewster Book Store, and other local events. Upon request.

774-216-9771; mkochcc@comcast.net

Instagram: @seaturtlefarm

Just picked flowers and bulbs, annuals and perennials in lovely bouquets, straight bunches or sweet arragements. Dried flower wreaths, hand-stitched sachets, and other botanical creations. We grow organically using regenerative methods to attract pollinators and build soil.

STEPHANIE'S FLOWER CART

Product(s): homegrown pesticide-free heirloom flowers, fresh bouquets every day, ripe tomatoes, small bouquets of edible herbs, fresh lavender, wreathes, party arrangements

84 Main Street (Route 28), corner of Mansion Street, by Terri's Hair Affair in West Harwich, mid-April to mid-November

508-432-8777; justgardening@comcast.net http://stephaniefostercapecod.net Facebook/Stephanie'sFlowerCart

Small farm with locally grown flowers, artistically arranged in unusual containers to pick-up and go by Master Gardner, Stephanie Foster. Vine-ripened tomatoes and fresh herbs offered when there are extra. Hydrangea wreathes in a good year. Orleans Farmers Market vender for 15 years. Downsized to a colorful flower cart at age 83. Cash or venmo accepted or a love note in lieu of stealing. Special occasions or small weddings a specialty.

THYME AFTER THYME

Product(s): healing salves, pain relief oils, natural fragrances & bug repellents, facial oils, body butters 508-247-7268; thymeafterthyme@msn.org thymeafterthyme.org

We are a small herb business that started on Cape Cod over 35 years ago! Our products are not tested on animals, and they are made from natural, pure plant oils. We either grow and harvest our own, or we know the farmer that the ingredients came from. We dry, soak, hand blend, and pour our ancient remedies and recipes, which have been passed down for generations. You can find us at the Chatham Farmers Market.

TUCK-A-WAY FARM

Product(s): strawberries, vegetables, fruit, herbs, honey, maple syrup, eggs

2 Barkely Way, Harwich Late May - Thanksgiving Open daily, 8:30am-6pm

508-430-1400; mjcolemansr@comcast.net www.tuckawayfarmofharwich.com

We are growers and suppliers of local fruit and vegetables, herbs, honey, eggs, and maple syrup. You can find us either at our farm stand or at the Harwich and Chatham Farmers markets.

TUPPER FARM

Product: Certified organic cranberries 774-836-7822; tupperralph@aol.com

Our cranberry farm is located in Brewster, producing early and late varieties of certified organic cranberries for farmers markets, restaurants, and food stores. Our cranberries have the Commonwealth Quality seal. Find us at Friends' Market. Windfall Market, Orleans Whole Foods, Orleans' Farmers Market, and Cape Abilities Farm.





TURTLE BOG FARM

Product(s): vegetables, fruit, herbs, eggs, berries

298 Great Fields Road, Brewster Farm stand, in-season; Orleans Farmers market 774-722-3715; turtletale@gmail.com

We grow vegetables, fruits and herbs without commercial fertilizers or pesticides. We have a small flock of free-range chickens for eggs. In-season we stock our small roadside stand with our fresh produce, eggs and plants.

WORK'N THE DIRT FARM

Product(s): vegetables, fruit, jam, jelly, small flowers, wreaths, hand-crafted items, honey, candles, lip balm

411 Main Street, Brewster, Orleans Farmers Market 508-241-0456; deeschofield@gmail.com

We grow a variety of vegetables and harvest wild and cultivated fruit. Pesticides are not applied to any of our products. Birdhouses and hand-made items prepared. Products crafted by three generations. We also have bees and sell honey and related products such as candles, lip balm, and cuticle cream.



OUTER CAPE

DAVE'S GREENS



Product(s): vegetables, herbs, eggs 617-959-4923; davesgreens@gmail.com

We are a family farm growing a wide variety of vegetables for sale at markets, through our CSA, and wholesale. We grow flowers, plants, hanging baskets, and vegetable plants for your garden and home. We're at the Truro,

Wellfleet, and Provincetown farmers markets. We accept SNAP and HIP.

DOWN HOME FARM

Farmers Markets

Product(s): fresh cut flowers, bouquets, herbs, greens, tomatoes, root vegetables, onions, leeks, garlic, beans, squash, peppers, gourds, eggplant

8 Depot Road, farm stand at the end of Truro Center Rd. Self serve, cash farm stand We are also at Wellfleet, Truro, and Provincetown

Instagram: @DownHomeFarmTruro

Down Home Farm is a fixature of the lower and outer Cape communities. You can find this family-owned operation at the Truro, Wellfleet, and Provincetown farmers markets. The beautiful fresh cut flowers arrangements and delicious produce will catch your eye from across the market. Their flowers and produce are also often feature at local restaurants.

HILLSIDE POULTRY FARM

Product(s): chicken, pork, lamb, and beef 508-241-2587; hillsidepoultry@gmail.com hillsidefresh.net

7th generation farming with two brothers, Mike and Drew Locke, on their family's pasture hillside farm. Practicing regenerative agriculture and rotational grazing on the bayside in truro ma. Call or email to pre-order our meat products for pick up at the Truro, Provincetown, or Orleans farmers market.





HILLSIDE FARM STAND

Product(s): Fresh fruit, local vegetables, and meat products

300 Route 6, Truro

774-538-7153; hillsidefarmstand@gmail.com Facebook.com/hillsidefarm

Our farm stand market sells freshly baked bread, dairy products, jellies & jams, and in-season fruits. Along with products, our family grows seasonal vegetables and pastureraised meats. Open May-September and a pop-up during Thanksgiving Week for turkeys and your holiday essentials.

LONGNOOK MEADOWS FARM

Product(s): vegetables, apples, asparagus, peaches,

12 Longnook Road, Truro

508-349-9738

www.longnookmeadowsfarm.com Instagram: @longnookmeadowsfarm

We provide locally grown fresh organic produce: herbs, fruits and vegetables, raw honey and soil amendments. Products are available on our farm stand and local restaurants.

SKETCHY GREENHOUSE

Product(s): microgreens, salad greens, wild foraged goods: blueberries, beach plums, cranberries

Farm stand at the end of Holsbery Road, Truro You can also find Arin at the Orleans, Wellfleet, Truro, and Provincetown Farmers Markers

508-221-4432; sketchvareenhouse@gmail.com Facebook and Instagram: @sketchygreenhouse

Sketchy greenhouse is a small farm and wild foraged berries operation in Orleans. Arin organically grows microgreens, salads greens, which are available for weekly delivery in the Orleans and Lower Cape area. Contact Arin for more information. You can also pick up greens at his farm stand or at farmers markets throughout the Lower and Outer Cape. Seasonally, Arin forages wild blueberries, beach plums, and cranberries. He is passionate about providing healthy, naturally grown, affordable food for his community.



WELLFLEET CHICK KOOP & FARM

Product(s): CSAs, vegetables, herbs, micro-batch Farmer Friends hot sauce, seasonal FOWL (duck, young roosters, & stew hens), vegetable starts, live layer pullets

Contact us: farm@WellfleetChickKoop.com

www.wellfleetchickkoop.com On social media: @WChickKoop

We specialize in heritage & endangered layer hens that produce RIGHTEOUS EGGS. Wellfleet Chick Koop is a Massachusetts artisan cheese purveyor and feed co-op (organic Green Mountain, Vermont feed). Inquire about our CSA Programs: Spring (May - October) and Winter (November - April). Visit us at the Wellfleet Farmers Market and Truro Farmers Market, or at the farm by appointment only.

> BFBL is a FREE program to promote Cape businesses.

For info on how to become a member of BFBLCC contact Tara at tara.racine@capecod.gov or www.buyfreshbuylocalcapecod.com







Picked at peak quality & sold soon after harvested



Tastes and looks BETTER!



Supports local families and businesses You'll know where your food came from, know your farmer



Preserves open spaces



Invests back into the community, creates more jobs

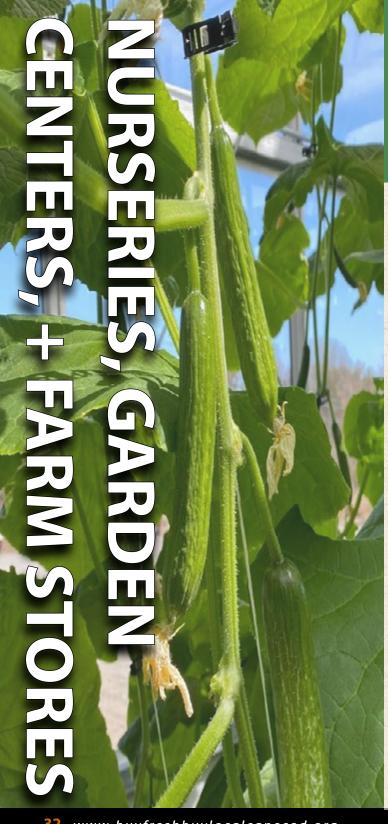


Promotes genetic diversity & a more disaster-resistent local food system

It's better for the environment. has a lighter carbon footprint







Do you enjoy growing fruits, vegetables, herbs, and beautiful flowers at home? Visit one of Cape Cod's many amazing nurseries and garden centers to pick up plant starts, soils, and all the gardening supplies you need. Many of nurseries also offer seasonal and Christmas decorations, have expert-lead workshops, provide other services, host seasonal activities, and sell local products in their stores.

UPPER CAPE

ATTAQUIN ACRES

Product(s): geraniums, vegetables, herbs, fruit, flowers

36 Meetinghouse Road, Mashpee May - August; 7 days a week, 9am - 5pm

508-356-6326; attaquinacres@aol.com

Facebook.com/attaquinacrescapecod Instagram: @Attaquinacres

A family-owned and operated greenhouse and nursery since 1996. We plant everything by hand and with love. It shows in our product and on the faces of our happy customers! We have the Cape's best geraniums. We offer planting services and gift certificates. Find us on Facebook, Instagram, and in the heart of Mashpee. #wickedawesomeplants

JENNY'S EDIBLES & BLOOMS

Product(s): organic vegetable, herb, & flower starts; specialty cut flowers, floral CSA; willow farm

225 Sandwich Rd., E. Falmouth Open greenhouse sales May & June Thursday - Sunday, 9 am to 4pm

508-388-3822; jennysblooms@gmail.com www.jennyedibles.com

Facebook.com/Jenny'sEdibles&Blooms
Instagram: @jennysedibleblooms

We are passionate growers, striving to highlight the seasons with sustainable horticulture, nourishing our crops from seed to bloom. We offer unique, heirloom, high quality, organically grown edibles and ornamentals. Our veggie, herb, and flower starts are available at our open greenhouse sales in May and June. Crops are also donated to be grown in local school gardens and for our community service center. We devote the rest of the calendar year to our specialty cut flower farm offering seasonal bunches, CSA bouquets, arrangements, events, and experiences. We offer a Winter Tulip Club CSA during January, February & March. We have a growing willow farm with 15 different species of willow, sold as cuttings. From curly to heirloom, to more

traditional pussy willow. Weavers, crafters, gardeners, and floral designers are limited only by their imaginations.

SPROUT FARM

Product(s): vegetables, fruit, herbs, flowers

97 Quinaquisset Ave, Mashpee Farm stand open May – Thanksgiving During season open 7 days a week, 9am - 5pm

774-392-3168; sproutes@comcast.net

www.sproutfarm.net

Facebook.com/sproutfarmmashpee Instagram: @sproutfarmstand

At our spring garden shop we sell annuals, perennials, potted herbs and vegetables. Late spring sees the first homegrown crops in the farm stand.

TINA'S TERRIFIC PLANTS

Product(s): vegetables plants, herb plants, orchids, dahlias, lilies

64 Carol Ave, East Falmouth

508-540-5006

Growing varieties of heirloom vegetable plants and unique herbs, flowers, bulbs, and orchids. Contact grow plants for chefs and horticulturists. Call Tina for more information.

SCENIC ROOTS

Product(s): locally grown seasonal fruits and vegetables. Honey, salts, chocolates, granola, cheeses, meats and other locally made artisanal foods. Herb/veggie plants, annuals, perennials, natives/pollinators, shrubs, houseplants, organic fertilizers and hard goods. Fall & Christmas.

349 Route 6A, East Sandwich

508-888-0044

www.scenicrootsgardencenter.com

Facebook & Instagram: @scenicrootsgardencenter

A year-round garden center sourcing a locally grown seasonal farm stand. We buy local, support local.





SOARES FLOWER GARDEN NURSERY

Product(s): Cut flowers, vegetable and herb plants, fruit bearing shrubs, flowering annuals and perennials, pollinator and native plants

1021 Sandwich Road, E. Falmouth March 20th - October 31st Monday - Saturday 9am - 5:30pm, Sunday 9am - 5pm After July 4th: Open seven days per week, 9am - 5pm 508-548-5288; soaresfgn@gmail.com

www.soaresflowergardennursery.com

At family owned Soares Flower Garden Nursery we are pleased to offer an outstanding selection of vegetable plants, herbs, and fruit bearing shrubs; along with our fine perennials, uncommon and old fashioned favorite annuals, hanging baskets, pollinator and native plants, hydrangeas, and gardening advice. Voted best garden center on the Upper Cape.

MID CAPE

BEACON GARDENS AT OSTERVILLE

Product(s): vegetables, local honey, pasta, meats, pies, trees, shrubs, annuals and perennial plants

182 Osterville/ West Barnstable Rd.

774-361-6619; customerservice@beacongardens.com www.beacongardens.com

Facebook & Instagram: @beacongardens

Beacon Gardens is a community-oriented garden center, nursery, and farm stand that aims to provide our customers with the highest level of service and only the finest products. Shrubs, plants, trees, pottery, houseplants, fresh local produce, fresh meats from Savenors Butcher Shop and many more items from other local vendors.

EDIBLE LANDSCAPES

Products & Services: organic gardening and landscaping services, hard-to-find perennial edible plants 774-994-0333; ediblelandscapescc@gmail.com

www.ediblelandscapes.net

Facebook.com/ediblelandscapescapecod Instagram: @ediblelandscapes

Edible and Ecological gardening and landscaping services. Consult, Design, Install, Maintain. Permaculture-inspired landscaping, native/pollinator gardens, kitchen gardens, raised beds, garden fencing, rain gardens. We are farmers for hire, to help you "have your yard and eat it too!"

HART FARM NURSERY & GARDEN CENTER

Product(s): vegetables, herbs, annual, perennial

21 Upper County Road, Dennis Port Open 8am - 5pm

508-394-2693

www.hartfarmnursery.com

Facebook & Instagram: @hartfarmnursery

We are one of Cape Cod's most complete garden centers. The farm stand continues each year with homegrown and locally grown fresh-picked fruits and vegetables.

MATT'S ORGANIC GARDENS

Product(s): vegetable plants, fruit plants, herbs, nursery

36 Upper County Road, Dennis Port

508-367-7913

www.mattsorganicgardens.com Facebook.com/mattsorganicgardens2

We are your local source for organically grown herbs, fruits and vegetable starts. We also offer organically grown produce throughout the year. Produce includes greens, lettuces, tomatoes, eggplants, peppers, basil, squashes and cucumbers.

LOWER CAPE

ALLARD FARM

Product(s): vegetables, fruit, plant starts, herb plants, perennials, hydrangeas, seasoned hardwood, nursery stock, Christmas trees, Summer Solstice Celebration

82 Eldridge Road, Brewster

508-896-8306; allard_john@ymail.com Facebook.com/allardfarm

Family owned and operated garden center & farm stand. Open by May 1st thru October, selling nursery stock, perennials, annuals, herbs and veggie plants with farm fresh vegetables in season. Great Product! Great Prices! Great Location! Association (NOFA). We do not accept credit cards; only checks and Venmo, thank you.

CROCKER NURSERIES

1132 Long Pond Road, Brewster

508-896-5060, crockernurseries@gmail.com

www.crockernurseries.com

Family owned and operated. We grow over 50,000 pots of annuals and perennials every year on our 7-acre property. We also have a large selection of trees, shrubs, and all gardening supplies. Open year-round!

CAPE COD LAVENDER FARM

Product(s): fresh lavender, lavender plants, lavender products

1/2 mile off Weston Woods Road, Harwich Mon. - Sat., 10am - 4pm; Sundays 12pm - 4pm

508-432-8397; cynthia@capecodlavenderfarm.com www.capecodlavenderfarm.com

Facebook & Instagram: @capecodlavenderfarm

Cape Cod Lavender Farm, located ½ mile off Weston Woods Road in Harwich, MA. The Farm offers fresh lavender (in season), lavender plants and many different lavender products.

THE FARM

Product(s): over 25,000 perennials, annuals, organic seeds, specializing in Japanese Maple trees, hydrangea, rhododendron, fruit trees, rose bushes, organic herbs, flowers, vegetable seedlings, potted herbs, hanging baskets, patio planters

40 Rock Harbor Rd., Orleans Open early April - Holidays

Open hours vary seasonally, see website for updates

508-737-4605 or 508-240-1222

sassyrichardson@hotmail.com

www.thefarmcapecod.com

Facebook.com/Flowersforsale

The Farm is Rooted at Rock Harbor Road. The Farm is a family owned and operated 10-acre farm in Orleans. We specialize in Japanese Maple trees, but also offer thousands of perennials, annuals, vegetable starts, organic herbs, fruit trees, flower bushes, and more. We would love to help you find the perfect addition to your garden or landscape. Come talk to us, we'll find the right plants for your project.

OUTER CAPE

BAYBERRY GARDENS

Product(s): vegetables, fruit, herbs, perennials, annuals 250 Route 6, Truro

508-349-6764

www.bayberrygardens.com

Bayberry Gardens is a full-fledged, busting-at-the-seams plants nursery. Stock up on a healthy array of vegetable & herb starts, rhubarb & strawberry plants, fruit trees, ornamental trees & shrubs, native plants, unique annuals, hard-to-find perennials (including woodlanders), and more. We carry organic seeds, soils & fertilizers, and when available, organic veggie & herb starts. Bayberry remains a haven for plant lovers at the end of Cape Cod!



The sea has provided Cape Codders with nourishment and a way of life for centuries. When you purchase local seafood you support fishing families, working waterfronts, and a long maritime heritage. These fishers and growers are more than happy to talk about their fish and shellfish. They will share with you ways to prepare the seafood and what is available seasonally.

UPPER CAPE

FALMOUTH FISH MARKET

Product(s): fresh fish, seafood, live lobsters, fried seafood platters, take out, stuffed quahogs, shrimp

157 Teaticket Highway, East Falmouth Mon. - Sat. from 9am -5:30pm, Fri. 9am -6pm Closed on Sundays

508-540-0045; orders@LobstersLive.com lobsterslive.com

Facebook.com/FalmouthFishMarket

We opened our store in 1988 and have been shipping lobsters and seafood since 1990. Our mission has always been to provide the finest quality seafood anywhere on Earth! We provide seafood to many well-known restaurants and Cape Cod country clubs, and have been featured on Food TV's Historic Dinner Trains and in Boston's Chronicle.

FISHERMEN'S VIEW SEAFOOD MARKET & RESTAURANT Product(s): Fish, shellfish, seafood

20 Freezer Rd, Sandwich

508-591-0088; inquiries@fishermensview.com www.fishermensview.com

A boat-to-table seafood market, restaurant, and wholesale complex. With a focus on fresh, locally sourced seafood coupled with stunning views of the canal and marina. Enjoy a truly unique dining experience and a glimpse of modern fishing.

LOBSTER TRAP KITCHEN, BAR, MARKET Product(s): Fish market, restaurant, and bar

290 Shore Road, Bourne

Restaurant and fish market are open year-round

508-759-7600; jenny@lobstertrap.net www.lobstertrap.net

Our mission is to bring you the true Cape Cod experience. We pride ourselves on serving elevated cuisine in a fun and casual environment for everyone.

SALTY LOU'S LIVE LOBSTER

Product(s): Lobster and sea scallops

392 Route 6A, East Sandwich

508-888-4148; saltylous@gmail.com

www.lobstertrap.net

Fresh local lobsters from your local fishermen straight to you!

MID CAPE

BARNSTABLE SEA FARMS

Product(s): Oysters

98 Governors Way, Barnstable

508-566-7686

www.barnstableseafarms.net

We are a family owned shellfish farm providing fresh oysters to the best restaurants and caterers on Cape Cod. Barnstable Sea Farms is a HACCP certified facility with an interstate shipping license. Retail sales are encouraged with a day or so notice because we harvest to order to ensure freshness. We also do raw bars for special occasions.

BIG ROCK OYSTER COMPANY

Products: Fresh seafood, clams, lobsters, oysters, fin fish

501 Depot Street, Harwich

Open daily, year-round, from 10am - 4pm

774-408-7951; bigrockoyster@gmail.com www.bigrockoyster.com

We sell fresh seafood. Also available wholesale. Contact us.

COTUIT OYSTER CO., INC.

Product(s): Oysters, littleneck clams

26 Little River Road, Cotuit Retail/Wholesale

508-428-6747; info@cotuitoystercompany.com

www.cotuitoystercompany.com

We grow and sell oysters & littleneck clams harvested from our farm in Cotuit Bay. We sell oysters ranging from petite to our X-Large for pick up. If you are unable to do a pick up at our facility, oysters can be ordered and shipped to your home. Please visit our website to place your order.



THE OYSTER COMPANY RAW BAR & GRILLE

Product(s): Fish, shellfish, seafood

202 Depot Street, Dennisport

508-398-4600; theoystercompany@comcast.net www.theoystercompany.com

Follow us on Facebook

The Oyster Company Raw Bar & Grille has operated its farm to table restaurant since 2005. Our Quivet Neck Oysters are grown in Cape Cod Bay in Dennis. Come for our half-priced oysters daily until 6:30pm. This restaurant is operated by chef, owner, and oyster farmer Greg Burns.

LOWER CAPE

CHATHAM HARVESTERS COOPERATIVE

Product(s): Local and wild-caught fresh and frozen seafood and specialty products, including monkfish, skate wings, and cheeks; mackerel, a variety of tunas, black sea bass, tautog, sea and bay scallops, dogfish, fluke, hake, fish stock, monkfish burgers, Chatham clam pies, and smoked fish.

95 Commerce Park South, Bay 7 & 8, Chatham 508-958-1846; info@chathamharvesters.com www.ChathamHarvesters.com

Facebook & Instagram: @ChathamHarvesters

Chatham Harvesters is a fishermen-owned-and-operated seafood cooperative reconnecting our fish-loving community with what is local and abundant through farmers markets, a fish share membership program with 10 pickup sites, and grocers like Camp Abilities Farm and Nauset Farms. See the website for the most up-to-date information, or follow on social media @ChathamHarvesters



CHATHAM SHELLFISH COMPANY

Product: Ovsters

393 Barn Hill Rd., Chatham

orders@chathamshellfish.com

www.chathamshellfish.com

Facebook.com/chathamshellfishco/

Farming oysters and sourcing Chatham's finest shellfish since 1976! We are open for retail at our facility on Oyster River at the Barn Hill Landing Shanties. Hours may vary depending on the season. We carry our own farm-raised Chatham oysters, littlenecks, wild steamers, and mussels, as well as shucking knives and Chatham Bars Inn made cocktail sauce and mignonette. Pre-orders can be made online or by email. Farm tours and tastings are also available. We ship nationwide. Visit the website for retail store hours and to arrange order pick ups.

MIDNIGHT OUR SEAFOOD

Cape Cod Fishing Family offering our Fresh Catch direct from Our Boats To Your Table.

Product: Fresh day boat sea scallops, surf clams, mussels, and more

2715 Main St., South Chatham

508-737-6189; info@midnightourseafood.com

www.midnightourseafood.com

Facebook & Instagram: @fvmidnightourscallops

We offer day boat sea scallops, surf clams, mussels and more harvested aboard F/V Midnight Our and F/V Nemesis. Pickup days, locations, and times vary as the weather allows. We post pickup information on our website and Facebook weekly. We ship seafood nationwide. Please sign up for up-to-date pickup information emails on our website. Come meet the crew - see the boat, and pickup some local seafood.

ROCK HARBOR SHELLFISH CO.

Product: Scallops

14 Lockwood Lane, Orleans

508-237-4781; rockharborshellfish@gmail.com

www.rockharborshellfish.com

Facebook.com/Rock Harbor Shellfish Co.

Instagram: @rock harbor shellfish co

Rock Harbor Shellfish Co. is a commercial shellfishing company based in Orleans. We fish for quahogs, oysters, and scallops. We sell our sea scallops directly to customers out of our refrigerated truck. You can find us at the Harwich Farmers Market on Thursdays from 3pm - 6pm during the spring, summer, and fall seasons.

OUTER CAPE

CAPE TIP SEAFOODS

Product(s): Fish, shellfish, seafood, wholesale seafood

Seafood market: 300 US 6, Truro

Truro: 508-487-2164

Open daily, 10am - 6pm

Wholesale: 45-A Court Street, Provincetown

Orleans: 508-255-722

www.capetipseafoodsinc.com

Facebook & Instagram: @cape tip seafoods

A stable of over 30 local fishermen, including our own F/V Donna Marie, supply Cape Tip Seafood Markets, Cape Tip Wholesale Seafood, and Captain's Choice restaurants with the freshest local seafood on Cape Cod!

F/V ISABEL & LILEE

Product: Shucked sea scallops

P.O. Box 1993, Wellfleet

508-237-7133; seascallops349@gmail.com

https://fvisabelandlilee.com

We are a local fishing boat offering fresh sea scallops straight from the boat. Currently customers can order online, see FB for details and pick up information. Soon we will offer a local delivery option.

HATCH'S FISH & PRODUCE

Product(s): Fish, shellfish, seafood, lobsters, produce (conventional, local organic, & organic); homemade items: smoked fish and smoked fish pâté, pesto, salsa, fruit salsa, hummus, popsicles

310 Main Street, Wellfleet

508-349-2810 (fish market), 508-349-6734 (produce) www.hatchsfishmarket.com

Located in Wellfleet, Hatch's is a locally owned and family operated business that has been providing the freshest and widest variety of fish, lobsters, shellfish, and produce for over 60 years. We carefully hand-select our seafood from local "day boats" so that we have the very best seafood to offer. We carry more than 50 varieties of fruits and vegetables, much of which is organic and locally-grown. We offer many homemade items such as: smoked fish and pâté, smoked scallops, chowder base, pesto, fruit salsa, tomato salsa, and 100% fresh fruit popsicles. We also carry many other local items: breads, pies, cookies, corn (locally when in season), local and organic eggs, and we offer a selection of dry goods. Come visit us for a great one-stop shopping experience!

MAC'S SEAFOOD CAPE COD

Product(s): Fish, shellfish, smoked fish, salads, meats

Year-Round

Mac's Fish House Restaurant & Seafood Market,

Provincetown: 508-487-6227

Mac's Market & Kitchen, Eastham: 508-255-6900

Mac's Chatham Fish & Lobster Restaurant & Seafood

Market, Chatham: 508-945-1178

Chatham Fish & Lobster Seafood Market at Ring Bros.,

South Dennis: 508-394-1181

Seasonal

Mac's Shack Restaurant, Wellfleet: 508-349-6333

Mac's on the Pier Restaurant & Seafood Market, Wellfleet

508-349-0404; info@macsseafood.com

www.macsseafood.com

Mac's provides our communities with super-fresh fish and shellfish, house-smoked seafood, and our famous soups and pâtés, along with a great selection of salads, cooked lobsters, meat, cheese, and produce. Mac's strives to source from a local and sustainable catch. Check our website for details.

THE MERMAID MENU

5-acre tidal sea farm in Provincetown 617-962-3315

www.mermaidmenu.com

Oysters! Ask for them by name at Big Rock in Harwich or The Canteen in Provincetown. Tours, sea pottery +sea glass, yoga, pop-up plein air classes, educational workshops, 4-H club, and farmstand.

THE SCALLOP TRUCK

Product: Day boat sea scallops

774-994-2929; the scalloptruck@gmail.com

thescalloptruckcapecod.com

Facebook & Instagram: @thescalloptruck

A small, family owned and operated business from Eastham, MA selling fresh, day boat sea scallops caught by their fishing vessel, Outlaw. You can find their scallops in the summertime at the following locations: T-Time parking lot in Eastham on Saturdays; Sandwich Farmers Market on Tuesdays; Osterville Farmers Market on Fridays; Falmouth Farmers Market on Thursdays. Be sure to check their social media to learn about their winter markets and new locations!



SILVACHUTERS SEA FARM

Product(s): Oysters, clams

Provincetown

508-498-4927; silvachuters@gmail.com

www.silvachuters.com

A local firefighter-operated business growing oysters and clams. Contact Mike for aquaculture tours, educational activities, and info on our sister business, Honeypot Hives.

WELLFLEET SHELLFISH CO.

Product(s): Oysters, clams, scallops, lobster, seafood

137 Holmes Road., Eastham

508-255-5300; sales@wellfleetshell.com

www.wellfleetshell.com

Connecting seafood lovers to our network of harvesters and small boat fisheries for over 25 years. Wellfleet Shellfish Co. is a seafood packing, processing, and wholesale distribution company based in Eastham. We purchase directly from local aquaculturists and fishing families while supporting sustainable harvests and ocean-to-table traceability. See how easy it can be to have the daily catch delivered directly to your door. Free next-day delivery is offered Monday -Thursday. The business is also open to the public for retail sales, call-ahead & online ordering is encouraged. Check out our website for more details!

VICTORY FISHERIES

Product: The Original Provincetown Oyster

46 Franklin Street, Provincetown

508-246-4009

Veteran Owned and Operated. We produce the original Provincetown Oyster. We have operated this original shellfish farm since 1989 and moved from little neck clams to introducing the first shellfish farm in Provincetown to commercially grow oysters. We pride ourselves in not being the largest producer but in being the best in quality, appearance, and taste. Grown in sandy substrate, the shells have a clean white appearance and a briney taste. From seed to serving they are cared for! They can be exclusively bought retail from Cape Tip Seafoods in Provincetown or served at select Provincetown restuarants. Hablo Español - Owner, Alex Brown







Our close proximity to natural bounty defines Cape Cod cuisine. Incorporating local products into cuisine is nearly as common at food trucks as it is at fine restaurants. The chefs and owners of these businesses want to bring the freshest, best tasting local food to your plate.

UPPER CAPE

CHAPOQUOIT GRILL

410 West Falmouth Hwy, W. Falmouth

508-540-7794; info@chapoquoitgrill.com www.chapoquoitgrill.com

Fresh, local ingredients, and sea ssonal dishes. Everything from scratch. Bread and desserts baked on premises. Woodfired pizzas and Mediterranean staples.

THE BUFFALO JUMP

Located at Coonamessett Farm 277 Hatchville Rd., East Falmouth

www.thebuffalojumpfalmouth.com

We use hyper-local ingredients and wood fire cooking right at the farm. Breakfast and lunch is 5 days per week from April to December. Themed, seasonal, pop-up dinners throughout the season. We currently work with our sister bakery, Peck O'Dirt. Both of our to go foods are also available at the Coonamessett farm store.

EAST WIND LOBSTER & GRILLE Product(s): Fish, shellfish, seafood

2 Main Street, Buzzards Bay

508-759-1857

www.eastwindlobsterandgrille.com

Facebook, Twitter, Instagram: @eastwindlobsterandgrille

Visit our restaurant, enjoy fresh seafood from our market or enjoy a catered New England Clambake at your location.





PIE IN THE SKY

10 Water Street, Woods Hole Open Year Round, Mon-Sun, 5am-10pm

508-540-5475; hq@piecoffee.com

www.piecoffee.com

We feature a delicious assortment of handmade croissants, pies, cookies, popovers, and breads—all baked from scratch on the premises. Our coffees, espresso, and cocoa drinks are made from freshly ground, 100% Organic & Fair Trade Dean's Beans that we roast ourselves. Our hearty, made-to-order sandwiches, together with our homemade soups, quiche, and salads make the perfect addition to any adventure, from a shoreside picnic to lunch at the office. We also offer our freshly roasted coffee by the pound ground or as whole beans. We also offer loaves of bread, baguettes, homemade granola, and other essentials to stock your pantry.

MID CAPE

CAPTAIN FROSTY'S

219 Route 6A, Dennis Opens at 11:30am, May – October

508-385-8548

www.captainfrosty.com

Facebook and Instagram: @captainfrostys

Featuring fresh Atlantic Cod in their fish & chips, local clams lightly fried, day-boat scallops, and other favorites like clam cakes & hand-cut onion rings-- always made fresh daily! Open for lunch and dinner.

CASUAL GOURMET

31 Richardson Road, Centerville

508-775-4946

www.thecasualgourmet.com

We are a locally owned and operated diversified food service company. Our professional staff has more than 70 years of combined event planning experience and will help our clients with everything from a continental breakfast for ten to a society wedding for 300.





CRISP FLATBREAD, INC.

791 Main St., Osterville

508-681-0922

www.crispflatbread.com

Crisp Flatbread, Inc. serves fresh wood-fired pizza and homemade pastas that are prepared with seasonal, local ingredients. Crisp is sophisticated yet fun, with an eclectic selection of beer and wine, and features an outdoor bar and patio, two fire pits and outdoor table tennis. Check out Crisp Too at 770 Main St.!

FIDDLESTIX FOOD TROLLEY

774-314-STIX (7849); fiddlestixtrolley@gmail.com www.fiddlestixtrolley.com

A mobile food trolley serving gourmet grub! Our menu is an ever-changing selection of local and seasonal food. Check our website to find out where we will be serving up our goods (we're usually at the local festivals) or give us a call to book for weddings, business meetings, parties, or any type of gathering!

FIN

800 Main Street, Dennis Tuesdays – Sundays, 5pm - Close; Open Seasonally

508-385-2096; info@fincapecod.com www.fincapecod.com

Fin is a chef-owned fine dining seafood restaurant offering a culinary journey like no other. We focus on fresh, locallysourced seafood. Each dish is a masterpiece of flavor and presentation. Join us in our charming, antique captain's home or on our outdoor patio. On weekends and for takeaway we offer original Lobster Doughnuts- a unique delight you won't find anywhere else! Owner and Executive Chef, Mike Scarduzio, has extensive training under Michelin Starred Chefs in Fresh and Asian cuisine. He graduated from Culinary Institute of America in Hyde Park, NY, and has pursued additional training in Boston, Europe, and Manhattan, NYC restuarants. The Front of House is run by Kallie Scarduzio. Mike and Kallie take pride in using local ingredients from fish to farm. They traveled to over 25 countries in Europe and Asia for dish inspiration. The menu changes each season, which keeps it fresh and exciting for quests.

JP'S TWISTED BBQ & GRILLE

Find our trailer out front at Barnstable Brewing 485 Main St., Hyannis

Barnstable Brewing hours: Wed. - Sun., 12pm - 6:15pm Last call 45 min. prior to Barnstable Brewing Closing Follow on social media for other pop-up locations

774-994-4492; info@jpstbbq.com

www.jpstbbq.com

Facebook & Instagram: @JP'szTwistedBBQ

We love BBQ but we do so much more! Check out our daily themed specials and menus. Enjoy a meal to remember. JP's Twisted BBO also caters. Some favorites are lobster and seafood bakes, whole pig roasts, delicious southern and cajun dishes, pull pork sandwiches, and so much more. The possibilities are endless- from house ramen to grilled meats.

NAKED OYSTER BISTRO AND RAW BAR

410 Main Street, Hyannis

508-778-6500; info@nakedoyster.com

www.nakedoyster.com

We are committed to offering classically prepared dishes utilizing fresh and local products. Chef Florence and her culinary team work closely with farmers on Cape Cod to bring the best products of the season from the farm to your table at the Naked Oyster, often within hours.

PIZZA BARBONE

390 Main Street, Hyannis

508-957-2377; jason@pizzabarbone.com www.pizzabarbone.com

Our pizza is baked in a handcrafted oven, which was built from scratch by third-generation oven makers out of rock and ash from Mt. Vesuvius, and covered in hand-painted glass tiles before being shipped from Naples, Italy. We are dedicated to using only fresh, seasonal ingredients, and making as much of our product from scratch. We make every bite of pasta, spoon of gelato, and splash of dressing and sauce in-house; down to the vegetables we grow on our rooftop garden, all the way to the non-GMO "00" flour that we import from Italy to make our pastas and dough.





THE QUICHE CART

Osterville, see description for other locations 310-467-0957, the quichecart@the quichecart.com www.thequichecart.com - Order online! Facebook & Instagram: @thequichecart

"Where each and every pie is individually adored." Danny is the co-creator and co-owner of Baby Blues BBQ, and Kim is a 3-time Emmy nominated decorator. We believe that food is more than just fuel for the body. We also support local farmers by following a farm to fork philosophy, which also reducing carbon footprints and promotes sustainability. No matter how big or small your gathering, we can cater for you! Enjoy yummy quiches, pies, and other dishes. Order online and schedule a delivery. You can also find us at many local farmers markets including Chatham, Falmouth, Osterville. We are also at The Brown Jug in Sandwich and Beacon Gardens in Osterville.

UNDERGROUND BAKERY

780 Main Street, Dennis **Open Year-Round** Tuesday - Saturday, 8am - 2pm (summer hours may be expanded)

508-385-4700; info@theundergroundbakery.com http://theundergroundbakery.com

Facebook and Instagram: @undergroundbakery

The Underground Bakery, located in Dennis Village, uses local products whenever available. House-cured and smoked meats and cheeses - Scratch baking daily - Weekly specials & homemade soups - Also featuring products from local artists and craftspeople.

LOWER CAPE

CAPE COD CHEF ON CALL

P.O. Box 1108, West Chatham

508-896-1400; info@capecodchefoncall.com www.capecodchefoncall.com

Private Chef service cooks in your home using local produce (seasonal) and quality organic meats from local meat purveyors. Dinner parties, rehearsal dinners, weddings, family reunions, backyard grill.





CHATHAM BARS INN RESTAURANTS

297 Shore Road, Chatham Open Year-Round

508-945-0096

www.chathambarsinn.com

Facebook, Instagram, LinkedIn: @ChathamBarsInn

Open year-round, STARS features stunning ocean views with farm-to-table fare while The Sacred Cod focuses on Cape Cod charm and sophistication with classic cuisine. Popular seasonal dining at the Beach House Grill offers a beachfront location and classic seaside favorites or enjoy the Veranda with breathtaking views throughout the day. The lively Bayview Terrace is perfect for afternoon drinks with live music and dozens of Adirondack chairs facing the ocean. The Inn also offers private clambakes held on the beach with chefs on hand to prepare a delicious meal followed by a private bonfire. Restaurants are open to the public as well as guests, hours and menus are featured on the website.

OUTER CAPE

THE OPTIMAL KITCHEN

Heather Bailey, CNC P.O. Box 1165, East Orleans

774-216-9553; the optimal kitchen@comcast.net www.theoptimal kitchen.com

Follow us on Facebook and Instagram

The Optimal Kitchen is a Nutritional Consulting and Plant Based food company dedicated to supporting local food systems and improving the health of our community. We offer a variety of plant based soups, salads, baked goods and more, which you can purchase directly from us every Saturday at The Orleans Farmers Market. We also offer a weekly curated CSA of our prepared foods available for pick up on Thursdays in Chatham or Orleans. You will also find our products in a few local shops. Follow us on Instagram and Facebook to learn more about us and where you can find our products. Good Health Starts with Good Food.

SUNBIRD CAFE + PROVISIONS

85 Rt 6A, Orleans

info@sunbirdcapecod.com

online ordering: www.sunbirdprovisions.com

www.sunbirdcapecod.com

Serving yummy seasonal food on-the-fly year round! We create signature dishes that focus on fresh local ingredients. Flock to our cafe in Orleans for take-out and provisions to stock your pantry, or order online at sunbirdprovisions.com. Check our website for updated hours.

CAPTAIN'S CHOICE

4 Highland Rd, North Truro
Open seasonally, reopens for season in April
Open every day for dinner, 4pm - 9pm
Live music, 3pm - 5pm

508-487-5800; kristi@captainschoicetruro.com www.captainschoicetruro.com/

A casual spot just off Route 6 in North Truro that features all the Cape Cod favorites. Stop by for an afternoon cocktail, dine in, or grab takeout. And on select days, enjoy live music on the outdoor patio.

CERALDI

15 Kendrick Avenue, Wellfleet

508-237-9811; mdceraldi@gmail.com www.ceraldicapecod.com

Ceraldi offers a unique seven course prix-fixe culinary experience in an intimate waterfront setting in Wellfleet. Chef Michael Ceraldi and team prepare dinner based on what ingredients are available from local farms and fisheries, as well as locally foraged ingredients. It truly is a taste of time and place!

COSMOS CATERING and COSMOS TO-GO

43 Race Point Road, Provincetown

508-487-9008; info@cosmoscatering.com

www.cosmoscatering.com

Offering sandwiches and more in a comfortable outdoor setting. We are on the way to Race Point Beach and many National Seashore bike paths. We customize menus and create events tailored to your culinary and budgeting requirement. Everything we do is guided by our passion for food, our commitment to working with local vendors and a reverence for the outer Cape, the place we call home.

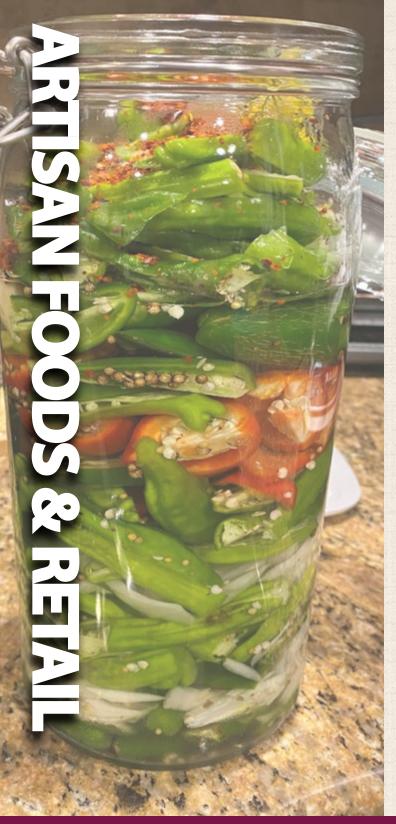
VAN RENSSELAER'S RESTAURANT & RAW BAR

1019 State Highway, Route 6, South Wellfleet Open mid April - October

508-349-2127

www.vanrensselaers.com

Local seafood, Wellfleet shellfish, and lobster that are prepared in a number of ways. We also have an abundant salad bar, gluten-free and vegan choices, beef, chicken, and duck.



UPPER CAPE

BOOTSTRAP FARM CLUB



1 Scraggy Neck Ext. on Rte. 28A, Cataumet Open mid- April until mid- January Thursdays - Sundays, 10am - 6pm

508-292-4080; food@bootstrapfarm.com www.bootstrapfarm.com

Facebook & Instagram: @BootstrapFarmClub

Offering farm-fresh Certified Organic, Certified Naturally Grown and sustainable produce, dairy, beef, pork, chicken, duck and lamb, The Bootstrap Farm Club connects farmers with the local community. Located in Cataumet, on Rte 28A, just 10 mins from the Bourne Bridge, this local food hub sources clean, local products from farms in MA & RI. Open from April to January, fresh, seasonal local crops arrive multiple times weekly. Fresh baked pies, cookies and pot pies from Eileen Blake are a favorite, along with local eggs, Crescent Ridge milk and Auntie Dalie's pasta. Prepared and pantry items include salt-free, sugar-free, gluten-free and vegan options, along with clean, healthy, local offerings. Order online for same day pick-up, or shop our retail store or Mobile Farm Stand in Wareham and Falmouth. Visit our website for a schedule. SNAP/EBT Accepted.

CAPE COD COFFEE

508-477-2400; info@capecodcoffee.com www.capecodcoffee.com Facebook.com/capecodcoffeecafe

Cape Cod Coffee Roasting Facility 10 Evergreen Circle (Route 130), Mashpee

Here there is a buzz, and it is not just from the coffee. Cape Cod Coffee is a contemporary family-friendly restaurant, offering something for everyone. The menu is perfect for sharing and has all of your favs. Our custom Fire Stone oven enhances the natural flavors of our quality ingredients, giving our pizza and sandwiches that amazing, authentic taste. Wings, nachos & mac n' cheese all taste best with a local draft or seasonal cocktail. So many options, always something to satisfy you. At Cape Cod Coffee, it's not just about food and drink, it is about the experience you can't get anywhere else.





Cape Cod Coffee Cafe

53 Market Street in the Mashpee Commons

Cape Cod Coffee was built out of our passion for great coffee. We wanted a place to showcase and share our exceptional product that would become a community meeting place. CCC @ Mashpee Commons is warm, bright, and welcoming. It is the perfect spot to enjoy food and cocktails with your favs. Expect all the traditional breakfast and lunch classics made fresh and exciting with a subtle west coast flare. Wholesome, authentic food and drinks (from our full bar) always served by dedicated friendly staff...we have it all.

CAPE COD WINERY

4 Ox Bow Road, East Falmouth

508-457-5592; info@capecodwinery.com capecodwinery.com

Facebook & Instagram: @capecodwinery

Visit our small vineyard located right off of Rt. 28 in East Falmouth. We are open regular hours April-December and offer pop up openings January-March. Visit our wine bar where we offer our wines by the glass as well as wine flights The Mermaid Kitchen food truck is open seasonally. Our wines will bring you that tranquil Cape Cod feeling, especially our flagship Mermaid Water Rosé! Enjoy a glass, or wine flight, amongst our vineyard. Don't forget that our online shop is open year round—we ship directly to you.

NAUKABOUT BREWERY & TAPROOM

13 Lake Ave, Mashpee

Open Tuesday - Sunday, see hours on website

Brewery: 508-444-9822; info@naukabout.com

Wholesale contact: 508-999-2337:

sales@naukabout.com

http://naukabout.com/brewery

Facebook: /Naukabout; Insta: @naukabout_brewery

Stop on by for brews, tunes, & tasty eats! Our goal is to provide a variety of experiences across our 8,000 sqft. patio and taproom, so everyone can find a place to kick, relax, and unwind with family and friends. Live music, backyard games, family events, movie nights, themed music nights, food truck pop-ups, sporting events, paint & sips-- our goal is to host everyone: from our house-made rootbeer for kids; to small-batch New England IPAs for craft-lovers; to tasty fruit beers for folks looking for something tropical...there is something for everyone on the menu. New farmers market on Sundays at the Beer Garden in the Mashpee Commons!

WILD HARBOR GENERAL STORE

200 Old Main Road, North Falmouth

508-563-2011

Facebook.com/wildharborgeneralstore

We are a family owned and operated old general store. We pump gas and we sell: local pizza, honey, pasta, coffee; as well as organic & gluten-free foods, fresh produce & breads, home-baked cookies, organic meats & eggs, gifts, Blue Rhino, beverages (beer, wine, and seltzers)-- and so much more! We are located just off the bike path in the heart of historic North Falmouth Village.

MID CAPE

CAPE COD BEER

1336 Phinney's Lane, Hyannis

508-790-4200; info@capecodbeer.com

www.capecodbeer.com

Please visit our website for current hours and information! Cape Cod's original craft beer - fresh beer on draught and in cans from Plymouth to Provincetown! The brewery is open year-round for pints on site and beer to go! In the warmer months we open our outdoor beer garden where guests can enjoy delicious food from local food trucks and live music from local musicians every weekend! #DrinkLocal

THE GLASS JAR - A REFILLABLE MARKET

Product(s):Flours, sugars, rice, granola, pasta, nuts, dried fruit, spices, honey, oils and vinegars, maple syrup, loose leaf teas, coffees, snack mixes, candy, baking products

1588 Route 6A (Players Plaza), East Dennis, MA Open Year-Round, Wednesday-Saturday 10am - 6pm Sunday 10am - 4pm, extended summer hours

508-694-3053, Glass Jar Market@gmail.com www.The Glass Jar Market.com

Facebook: GlassJarMarket, Instagram: theglassjarmarket

We are Cape Cod's first refillable food market! We offer over 230 food products for refilling along with sustainable gifts from local vendors. Bring any clean, dry and sealable container (glass jar, ziploc bag, tupperware) and refill with us to avoid bringing home more packaging that ends up in our landfills. Our mission is providing affordable food to the community while reducing single use packaging!

RING BROS. MARKETPLACE

485 Route 134, South Dennis Open 7 days per week

508-394-2244

www.ringbrosmarketplace.com

Ring Bros. Marketplace brings together a group of independent, locally-owned businesses including Chatham Fish & Lobster, Dark Horse Beef & Deli, Hissho Sushi, Montilio's Bakery, Nata's Noodles, Portside Liquors, Ring Bros. Markets, and Spinners Pizza & Burritos. You'll find everything from carefully curated groceries, the highest quality meats, local seafood, chef-prepared foods & desserts, craft beers and incomparable wines, sushi prepared daily, a juice bar, a flower shoppe, and a gift & housewares department.

RORY'S MARKET & KITCHEN

640 Main Street, Dennisport

508-760-3043

www.loverorys.com

We are an independent organic and specialty market offering offer the highest quality food, drinks and body care, and we're especially committed to great customer service.

SWEET ROOTS BAKERY

Product(s): From-scratch baked goods highlighting homegrown produce: savory focaccia and sweet zucchini breads, carrot cake, rhubarb and fruit pies, seasonal jams, scones, cupcakes, tarts, and cookies.

Bass River S. Yarmouth & Provincetown Farmers Markets Year-round private commissions, seasonal markets

sweet.roots.cc@gmail.com

Social media: Instagram - @sweet.roots.cc Facebook - Sweet Roots Bakery, South Yarmouth

We are an owner-operated residential bakery, featuring our own garden grown produce and other locally sourced and seasonal forward ingredients. Cape Cod born and raised, we value self-sustaining and environmentally conscious efforts in both our growing and baking practices. Our seasonal treats are small-batch, baked fresh for farmers markets, and packaged in eco-friendly wrapping. Commissions are fully customizable, made to order and available year-round. We nurture and hand-tend a pesticide free, organic-matter based garden. Our bakery is designed to showcase homegrown and local ingredients by promoting sustainable (and delicious!) lifestyles while supporting other small businesses on Cape Cod. Baking harvests into sustainable treats for you to enjoy!

SMITHFIELD MARKETS

Barnstable Market: 3220 Main Street, Barnstable

www.barnstablemarket.com

Fancy's Market: 699 Main Street, Osterville

www.fancysmarket.com

Peterson's Market: 918 Route 6A, Yarmouth Port

www.petersonsmarket.com

Three family owned and operated markets featuring local and organic produce, butcher shops, full service deli, groceries, and fine wine and beers.

THREE FINS COFFEE ROASTERS

581 Main St. (Route 28), West Dennis 251 Crowell Rd., Chatham - NEW 2nd LOCATION!

www.threefinscoffee.com

Facebook, X, Instagram: @threefinscoffee

Three Fins is a small batch specialty coffee roaster and beanto-bar craft chocolate maker. They offer 2 unique locations: their signature coffee roastery in West Dennis and combined coffeehouse and Cacao Factory in Chatham. Both locations are open year-round serving quality espresso drinks, freshly baked pastries, hand-crafted chocolate and local made goodies, along with gluten-free options. Additionally, they offer seasonal tastings and classes at the Cacao Factory in Chatham.

LOWER CAPE

CAPE COD CRANBERRY HARVEST

33 Rocky Way, Harwich

774-209-0038; capecodjelly@gmail.com

www.cranberryharvest.com

We have 32 homemade cranberry based jellies! 100% homemade using local cranberries and other products. Visit our website to place an order online for local pickup or to have it shipped directly to you. Please text or email to schedule for pickup.



ACK GIOIA - CHEESE MAKERS

302 Underpass Road, Brewster Open seasonally from May - October Friday 10am - 3pm, Saturday 10am - 2pm

774-323-0686; info@ACKgioia@comcast.net

Wholesale: ackgioia@comcast.net ackgioia.com

A mother-daughter team specializing in producing fresh, handmade artisan mozzarella, burrata, and stracciatella cheese. We also sell curated crackers, olive oils, fresh-baked focaccia, dried pasta, sauces, charcuterie boxes to-go, and Nantucket honey from "Bee Happy Honey Company." We serve breakfast and lunch daily with a selection of delicious sandwiches and salads using only the highest quality meats, cheeses, and bread. Every sandwich is made to order. We offer a large outdoor deck for dining, and well-curated selection of beers and wines.

CAPE ROOTS MARKET & CAFE

557 Main Street, Unit 101, Harwichport
Open every day from 7am, hours may change seasonally
Cafe open 7am - 6pm, deli open 9am - 6pm
774-209-3673

www.capecodrootsmarket.com

We connect customers with over 35 local growers, makers, and purveyors on Cape and around Massachusetts. We offer organic, gluten free, dairy free, and vegan options on our menu of prepared foods. From home cooked comfort food to health options, we provide a variety of products that will satisfy your craving.

DELICIOUS LIVING NUTRITION LOCAL FOOD COOPERATIVE

82 Cranberry Highway - Unit 1, Orleans Contact: Nicole Cormier, RD, LDN

508-813-9282, nicole@deliciouslivingnutrition.com www.DeliciousLivingNutrition.com Instagram: @deliciousliving

We offer nutrition therapy, a dietetic internship with a focus on agriculture, foraging classes, produce deliveries to chefs, catering using all local ingredients, farmers' market tours, local food consulting, and education pop-up dinners.



FRIENDS' MARKETPLACE

57 Main Street, Orleans

508-255-0963

www.friendsmarketplace.net

We offer local & organic produce, a full-service butcher shop, chef-prepared foods, gourmet salads & sandwiches, bakery goods, wine and beer. In our garden center you will find flowers, plants, and shrubs! We are open year-round.

GREEN ROAD REFILL - EARTH FRIENDLY SHOPPING

#22 Foster Square, 2655 Main St., Brewster 774-216-1409

www.greenroadrefill.com

Shop green and local! Find Sally Sud Shed at farmers markets and festivals, around the Cape or visit our store on Main Street in Brewster to reduce your plastic footprint! Refill over 40 plant based products, shop zero waste goods for your home and body. Discover many locally made and fair trade gifts and soy candles by Tarraza.

GUSTARE GOURMET

400 Main St., Unit 6, Chatham Open Thursday - Monday, 10am - 5pm 508-945-4505

www.gustareoliveoil.com

Gustare Gourmet is proud to continue to support Buy Fresh Buy Local initiatives. Visit Gustare in Chatham to discover artisanal extra-virgin olive oil (EVOO), aged balsamic vinegar, and to buy gourmet gifts from around the world!

SNOWY OWL COFFEE ROASTERS

Coffee House: 774-323-0605; 2624 Main Street, Brewster Open Year-Round: Monday - Friday from 6:30am - 5pm; Saturday & Sunday from 7:30am - 5pm

Espresso Bar: 508-348-5321; 483 Main Street, Chatham

Open Seasonally www.socoffee.co

Instagram: @snowyowlcoffee

Facebook: Snowy Own Coffee Roasters

We offer the finest selection of freshly roasted and prepared specialty coffees to our guests. Coffee is our passion and we supplement this offering with specialty teas, freshly squeezed orange juices, freshly baked pastries, and other local bites. We believe in environmental and social stewardship, and we use local and organic products.

THE LOCAL SCOOP

Serving Joy With a Dash of Incredible (Local) Taste! 508-255-0101

www.thelocalscoopcapecod.com

Facebook: @thelocalscoopcapecod

Instagram: @thelocalscope

We create "Farm to Scoop" homemade Ice Cream, Chocolate Dipped Bars and Fruit Pops using locally sourced ingredients from Cape Cod farmers, food artisans and friends... You can find us at the Truro and Orleans Farmers markets making homemade crepes and selling ice cream. Also find our ice cream and Cape Cod Pops at specialty local shops across Cape Cod - check out website for locations. "A Local Delight In Every Bite."



199 Main Street, East Orleans

nausetfarms@gmail.com

www.nausetfarms.com

A gourmet market! Morning & afternoon sandwiches, fresh local produce, baked goods, cheeses, full service butcher shop, prepared foods, beer & wine, seafood & lobsters, delicatessen, catering for all occasions.

OUTER CAPE

FAR LAND PROVISIONS

150 Bradford Street, Provincetown Open year-round!

508-487-0045

www.farlandprovisions.com

Open year round. Breakfast and lunch sandwiches made to order. Prepared foods and meals, scratch bakery, groceries, beer, wine and spirits.

FARMER FRIENDS HOT SAUCE

Wellfleet

Contact us for retail or wholesale sales:

farm@WellfleetChickKoop.com

For more info: www.wellfleetchickkoop.com

Farmer Friends Hot Sauce is a collaboration between Farmer Victoria from Wellfleet Chick Koop and Farmer Jess Drake Cook from Truro. We combine our pepper harvests to bring you a small-batch hot sauce. Each batch is unique and crop dependent. These are not formula hot sauces! It's so good it will make you howl like a hound dog!



HONEYPOT HIVES

Provincetown

617-962-3315; honeypothives@gmail.com www.honeypothives.com

Honey, wax, propolis, pollen, honey dust, workshops, and demonstrations. We like to partner with people to create value-added products like honey gelato, honey pearls, and candied pollen. Barter, cash, and credit cards accepted.

TWO GOATS SCHOOL OF CHEESEMAKING 508-237-2124, twogoatscheese@gmail.com twogoatsschoolofcheesemaking.com Facebook.com/twogoatscreamery

Two Goats School is a traveling cheese school that offers cheesemaking workshops to foodies, chefs and sustainable dreamers alike. We partner with community kitchens, educational farms, sustainable food businesses and personal homes to provide educational opportunities to all. In a typical 3 hour workshop you will learn the basics of making a fabulous range of semi-soft and hard cheeses. We are happy to offer 3 day cheesemaking workshops for the person looking to get elbow deep in curds and whey. By the end of the workshop you will have tried your hand at 8-12 different cheese! Go to twogoatsschoolofcheesemaking. com to sign up or view our current offerings.





BARNSTABLE COUNTY BEEKEEPERS ASSOCIATION www.barnstablebeekeepers.org

BCBA offers educational resources and Bee School for those interested in beekeeping. Our membership currently stands at 375 beekeeping families across the Cape. Honey will continue to be available at Farmers Markets as supplies last.

CAPE COD CULINARY INCUBATOR capeculinary.org info@capeculinary.org

The Cape Cod Culinary Incubator is a membership based 501c3 organization providing resources for food entrepreneurs looking to start food businesses on Cape Cod. CCCI operates the Lee Hill Kitchen, a shared-use commercial kitchen located in the rear of KAM Appliances in Hyannis. In addition CCCI hosts two food makers markets each year. For additional information, please visit our website or email us.

EDIBLE CAPE COD 508-280-5938

www.ediblecapecod.com

Edible Cape Cod's goal is to be a resource that makes eating, growing and enjoying our local abundance an everyday pleasure. Both our magazine and our website act as our contribution to the growing movement throughout this country that is encouraging people to eat more locallygrown and locally-produced foods.

FARMING FALMOUTH

P.O. Box 2322, Teaticket, MA 02356

info@farmingfalmouth.org www.farmingfalmouth.org

Facebook & Instagram: @farmingfalmouth

Farming Falmouth is a 501 (c) 3 non-profit on a mission to strengthen our local food system. We work to preserve farmland and housing for farmers. Our volunteers are growing an orchard, building community gardens, gleaning from local farms and growing food for donation to our local food pantry. Outreach and education programs aim to inspire the community to dig into a deeper understanding of food and farming. Join us! Visit our website to learn more.





MASHPEE CHAMBER OF COMMERCE

5 North Market Street Mashpee, MA 02649

508-477-0792; mpalumbo@mashpeechamber.com www.mashpeechamber.com

The Mashpee Chamber is proud to be one of the area's most active proponents of local business. We work very closely with our community leaders to promote the town and the business community to ensure the success of everyone's visit or venture.

LOVE LIVE LOCAL

539 South St. Hyannis, MA 02601

hello@lovelivelocal.com

www.lovelivelocal.com

Love Live Local is a Cape Cod organization dedicated to community advocacy and educating consumers on the importance of shopping local. Our mission is to foster an economically sustainable, creative and exciting future for the Cape and help all those who love this place participate in keeping it special. We achieve this through collaboration with small local businesses and organizations, producing community events, publishing annual publications, sharing digital communications, and representing local brands and makers in our retail store.

SUSTAINABLE CAPE – CENTER FOR AGRICULTURAL PRESERVATION & EDUCATION

8 Truro Center Road, Box 988, Truro

www.sustainablecape.org

Facebook & Instagram: @SustainableCAPE

Sustainable CAPE's mission is to celebrate local food while teaching about the health of our bodies, community, and environment. We demonstrate the direct link between local food, sustainable health and wellness, and the importance of preserving the fragile land and water resources that directly enable our local harvest. We run school gardens, farmers' markets and local food access programs, including Produce Prescription programs with doctor's offices. Our goal is to educate, empowering individuals to become agents of change – thereby creating a decidedly more delicious, healthy and sustainable world.

Buy Fresh Buy Local Cape Cod is a program of Cape Cod Cooperative Extension, the education department for Barnstable County. The mission of Cape Cod Cooperative Extension is to improve the health and well-being of youth, families, and communities; conserve and enhance natural and marine resources; and strengthen agriculture and food systems.



Our mission is simple: connect people on the Cape with locally-grown land and sea products. Through outreach, advertising and point of purchase materials, BFBLCC makes it easy for consumers to find and buy fresh, local food from farmers they can know and trust.

When you buy local food, you vote with your food dollar. This ensures that family farms in your community will continue to thrive and that healthy, flavorful, plentiful food will be available for future generations.



FOOD ACCESS



SNAP/EBT and HIP access is expanding! Look for the & symbols next to vendors who accept SNAP EBT and HIP.

JOIN THE MOVEMENT

Sign up for the email newsletter on at www.buyfreshbuylocalcapecod.org.

Find us on Social Media

🚮 /buyfreshbuylocalcapecod

@buyfreshbuylocalcapecod

Help spread the word with our BFBL Cape Cod bumper stickers, magnets, and more!

Become a Supporter! Supporters are individuals, organizations or businesses who want to help the BFBL Cape Cod program achieve its mission.



Buy Fresh Buy Local Cape Cod

Cape Cod Cooperative Extension
P.O. Box 367
Barnstable, MA 02630
508-375-6695
tara.racine@capecod.gov
www.BuyFreshBuyLocalCapeCod.org





