



Finding Farm to Table Dishes



We've got a lot to thank farmers for, from providing us with fresh foods to eat to economic contributions made to the communities where we live. And what better time to say 'Thank You' than on National Farmer's Day, which falls on Friday, October 12th?! Celebrate this national holiday by dining out at any of these San Diego spots, where many of the dishes are created using ingredients sourced from local farms.

[barleymash's](#) Chef Kevin Templeton strives to use organic, natural and sustainable ingredients in the dishes he makes for this high-energy Gaslamp District restaurant. barleymash aims to connect the neighborhood to a dining experience with dishes like flatbreads, loaded mac and cheeses, burgers, salads

and appetizing entrées, like the Red Chili & Garlic-Braised Short Ribs. Placed atop a bed of arugula mashed potatoes, this plate comes with roasted farmhouse veggies, crispy tobacco onions and a chili Colorado sauce.

Just down the street, on the corner of Sixth and Market, retro cocktails and Southern-inspired bites can be found at [The Smoking Gun](#)! From soups and salads, to tacos and sliders, this revolutionary spin on your neighborhood bar utilizes fresh produce and locally sourced meats whenever possible. The Smoking Gun also offers tasty side dishes including Fried Brussels covered in shaved parmesan and bbq gastrique, and a Roasted Cauliflower and Melted Cheddar dish. Whatever you decide to order, you really can't go wrong with anything on the menu at The Smoking Gun.

[Woodstock's Pizza](#), with locations in Pacific Beach and near the SDSU campus, is committed to offering the highest quality ingredients and making their dough fresh daily in-house, while working hard to create loyal customers. That's not a hard feat when each pizza is piled high with toppings so that diners get a taste of every topping in each bite! For fresh and tasty toppings, try the Grateful Veg, made with sliced bell peppers, white onions, fresh tomatoes, black olives and mushrooms. Woodstock's also offers the option to customize your own pie by choosing your crust, sauce and toppings – you can't beat that!

Fish Shop has built a reputation for providing customers with the freshest seafood, sourcing fish sustainably from the wild and from Salmon farms. Each location, [Point Loma](#), [Pacific Beach](#), [Encinitas](#) and [Hermosa Beach](#), has an array of tasty options including tacos, salads, plates and sandwiches. On National Farmer's Day, go with the light and healthy Salmon Plate, which comes served with your choice of two sides. Seasonal veggies and jasmine rice are always great choices, but fries, seaweed salad and macaroni salad are other available sides. You can also browse fish shop favorites or order a warm bowl of Clam Chowder, now that the weather is cooling off.

[Route 29](#) is a farm-to-table concept that reflects the essence of Napa Valley, while inviting you to celebrate the San Diego lifestyle. Located within the Gaslamp District, neighbors and visitors are invited to stop in and "wine down" with a selection of over 150 different wines. Sustainable, local and organic ingredients are used in dishes like the Winter Risotto entrée, with roasted butternut squash, chestnuts, sweet basil, fava beans, leeks and zucchini de Castillo. Route 29 also serves scrumptious side dishes such as lemongrass garlic butter Grilled Artichokes.