



# Culinary & Agritourism



## CRAFT BEVERAGES

**La Cantina Winery** serves the winery's own award-winning, locally-made wines crafted in the Italian tradition, including their unique Cranberry & Honey wine made from Cape Cod cranberries and local honey; bring your group for a wine tasting, and enjoy the convivial atmosphere and small bites.

**GlenPharmer Distillery** is housed in the historic granite and heavy timber mill building of the old Brookdale Textile Mill, dating from 1883. A full-production "grain-to-glass" distillery that produces not only whiskey, but also rum, gin, vodka and more, all infused with local botanicals. They offer behind-the-scenes tours and guided tastings for groups, as well as creative cuisine.



**Jack's Abby Craft Lagers** offers behind-the-scenes tours to see how their beer is made, which can be followed by lunch or dinner in their newly renovated beer hall and a tasting of their famous lagers. With two dozen choices on tap, including beer hall exclusives, you can try everything from their Smoke & Dagger smoked black lager to the Blood Orange Wheat radler.

Plus, try a flight at any of these other craft breweries, many offering live music and special events:

- Clover Road Brewing Company
- Cold Harbor Brewing
- CraftRoots Brewing
- Lookout Farm Brewing & Cidery
- Lost Shoe Brewing
- Medusa Brewing Company
- Owen O'Leary's
- Rushford & Sons Brewhouse
- Start Line Brewing
- Tackle Box Brewing Company
- Winch & Pulley Beer Co.

## INDULGE IN FARM-TO-TABLE GASTRONOMY

**Buttercup:** cuisine inspired by living off the land created by chef-owner Dora Tavel-Sanchez Luz, who sources many of her ingredients from her own farm.

**C'est La Vie Bistro:** sensational French farm-to-table breakfast and lunch created by slightly sassy owners and served in a charming restaurant where the chairs—and the plates—are different at every table.

**The Farmer's Daughter:** locally-sourced, creative comfort food, prepared by (you guessed it!) an actual farmer's daughter. The restaurant is committed to creating and nurturing mutually-beneficial relationships with local small providers across New England, by searching out the best organic, fresh, and sustainable ingredients.

**The Farmer's Porch at Tangerini's Farm:** enjoy bright, colorful plates inspired by the ever-changing bounty of their fields while taking in the sights and sounds of their expansive 60+ acre farm.





## **EXPLORE OUR FARMS & PICK-YOUR-OWN**

**Lookout Farm:** one of the oldest continuously-working farms in the United States, established in 1651. Pick apples, peaches, pears, plums, grapes, nectarines, strawberries, or pumpkins, and enjoy a flight of their hard cider, homemade American BBQ, live music, New England's famous cider donuts, local honey, farm-made jams and jellies, and a Tractor Play Area for the kids.

**Medway Community Farm:** the farm offers not only a farm stand and self-guided walking trail, but a number of special events, workshops, volunteer opportunities, and group educational programs focused on sustainable farming, nutrition, and the environment.

**Chestnut Hill Farm:** the farm's focus is on connecting families with nature and agroecology through a wide variety of special nature walks and educational programming, plus self-guided opportunities like hiking along trails that wind through upland forests and along the edges of freshwater wetlands; designated bird reserves allow for safe nesting habitat for Bobolinks, Eastern Meadowlarks, and other ground-nesting species beneath a wide-open sky.

**Goodnow Farms Chocolate:** housed in a 225-year-old Sudbury farm, Goodnow is the most decorated chocolate maker in North America. On Thursdays in season, take a tour of the factory and taste their award-winning, locally-sourced flavors like Putnam Rye Whiskey Chocolate, Winter Maple Spiced Dark Chocolate, Dark Chocolate Caramelized Onion, and many others.

**Nourse Farm:** pick your own raspberries, strawberries, blueberries, and flowers, take a tour of the 300-year-old farm, browse the homemade jams, donuts or their famous chocolate-bottom pies in the shop, or enjoy a seasonal farm-to-table dinner.



**Unity Farm Sanctuary:** this farm animal sanctuary offers family-friendly tours to meet and hear stories of the resident pigs, horses, goats, alpacas and more. The farm also offers a variety of educational programs.

**Boston Honey Company:** enjoy seasonal festivals, daily honey tastings, and private apiary tours, then relax on the patio with an ice cream in summer or watch the honey harvest in Oct. The adorable shop carries their honey, plus honey-based skin- and body-care products, and gorgeous handmade beeswax candles.

**Daniels Farmstead:** this preserved 18th-century farm presents weekly festivals and farmers markets in season, offering locally-produced food, crafts, live music, and family-friendly activities, plus a disc golf course and tours of the beautiful historic farmhouse and cider mill.

## **FARMERS MARKETS & FARM STANDS**

Stop by one of 14 fantastic farmers markets or 16 farm stands in the region for delicious local produce, meats, eggs, and baked goods. Many markets also include live music and entertainment, as well as regional artisans selling hand-crafted goods in addition to foodstuffs. Of particular note for their size and offerings are the Framingham, Franklin, Holliston, Hudson, Natick, and Westborough markets. While all markets run late spring through late fall, several also run special winter markets that have an even heavier emphasis on local crafts.



Come see what we have to offer in the heart of Massachusetts!  
For additional information, visit us at [www.metrowestvisitors.org](http://www.metrowestvisitors.org). For help coordinating your group tour, contact Executive Director Stacey David at [sdavid@metrowestvisitors.org](mailto:sdavid@metrowestvisitors.org)