Farm-to-Table Restaurants

While purchasing food from Iowa farmers is always a good idea, often there is a special kind of magic that happens when ingredients are turned into a dish prepared just for you. Whether you are looking for a fun night out with friends, a date night or a special meal just for yourself, here is a wrap up of our members with farm-to-table restaurants from across Iowa.



The Bakehouse Iowa: Fairfield, Iowa

The Bakehouse is an artisan sourdough bakery located in Fairfield, Iowa. They specialize in sourdough bread, waffles, English muffins and classic French pastries. They've team up with local farmers and food producers who care about the land as much as they care about what's in their products. With fresh-milled flour and a whole lot of love, they bake for flavor, health and sustainability.

Big Grove Brewery: Multiple Locations, Iowa

Known for their wide range of brews and bites, you can't go wrong enjoying a Big Grove Brewery near you. They often hosts special dinners with themes that feature unique dishes and pairings. Be sure to check one out!

Chrome Country Inn: Algona, Iowa

AK's Chrome Kitchen is more than just a restaurant – it's a destination where culinary excellence meets unparalleled service and a commitment to sustainability. With both dine in and carry out options, you can always enjoy a fantastic meal whenever and wherever you are. Whether you're seeking a memorable dining

experience, planning an event to remember, or simply looking for a delicious meal to brighten your day, they invite you to experience the magic of AK's Chrome Kitchen firsthand.

Clayton Farm Salads: Ames, Iowa

Who says fast food can't be healthy?! Clayton Farm Salads grows their lettuce 15 feet away from their kitchen ensuring you salad is as fresh as it can possibly be. Each bite and sip will transport you to a world of flavor. Our staff personally recommend the Southwest Salad -- delicious!

Dinner Delights: Des Moines, Iowa

Don't feel like eating out, but want to find a quicker option? Dinner Delights creates affordable and delicious ready-to-cook meals to make busy nights easier. Andrea has new option available each week on her website as well as grab and go options. Plus, menu items are often customizable to accommodate a range of dietary requirements.

HoQ: Des Moines, Iowa

Hoq Restaurant's menu evolves almost daily and exists to showcase the finest of Iowa ingredients while supporting local farmers. That's why approximately 90% of their ingredients come from local Iowa farms. They are passionate about creating healthy seasonal dishes with flavors from around the world. They're committed to what they do, and they think you'll taste the difference. You can enjoy their amazing dishes at their primary location or their newest offshoot, Flora, at the Des Moines Botanical Garden.

t a s t e.: Osage, Iowa

Chef Jessica Baldus offers up truly extraordinary dining experiences in Osage, Iowa. Working diligently with local farmers, producers and craftsmen, this reservation-only restaurant offers farm-to-table dinners including monthly themed progressive dinners, chef's tables and captivating special events.

P.S. If you are looking for a faster option, check out the Market right next door for some grab and go favorites!

Side Door Concessions aka The Bacon Box: Iowa State Fair

This restaurant is probably the most exclusive on our list as it is only available 10 days out of the year at the Iowa State Fair. Enjoy one of their mouth-watering treats made with Iowa pork. You can find The Bacon Box on the Grand Concourse outside of the Varied Industries Building.

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