



## Sunflowers & Greens | The Facts

<b>Location</b>	11 Federal Street, Easton, Maryland 21601
<b>Telephone</b>	410.822.7972
<b>Website</b>	<a href="http://www.sunflowersandgreens.com">www.sunflowersandgreens.com</a> [email: <a href="mailto:info@sunflowersandgreens.com">info@sunflowersandgreens.com</a> ]
<b>Social Media</b>	Instagram: <a href="https://www.instagram.com/sunflowersandgreens">@sunflowersandgreens</a> Facebook: <a href="https://www.facebook.com/sunflowersandgreens">@sunflowersandgreens</a>
<b>Executive Chef</b>	Harley Peet
<b>Pastry Chef</b>	Glenn May
<b>Media Relations</b>	Simone Rathlé   <a href="mailto:simone@simoneink.com">simone@simoneink.com</a>
<b>Date of Opening</b>	Established in 2013
<b>Hours</b>	Monday – Saturday 11AM-2:30PM
<b>Venue</b>	Inspired by the bustling counter service cafés in France, Sunflowers & Greens’ crisp white interior has the carefree appeal of a vintage seaside establishment – in Europe – complete with clapboard walls, soaring leaded windows, blue painted trim, and enamel pendant lamps over a deep marble service counter. In the store-front seating area, a monumental mirror reflects classic French woven bistro chairs, cobalt blue café tables, and a wrap-around marble eating counter.
<b>Menu</b>	Under the careful director of executive chef Harley Peet and pastry chef Glenn May, the contemporary style food bazaar offers an abundant selection of salads that make the most of the given season, and the distinct agricultural bounty of the Chesapeake region.



A short list of signature salads may include a *Poached Pear Salad* with *Garden Greens* and *Baby Spinach*, *Roasted Pecans*, luscious *Vermont Creamery Goat Cheese*, and *Maple-Roasted Cheshire Pork Loin*, kissed with a *Honey Balsamic Vinaigrette*, or an *Asparagus Salad* with *Spinach* and *Romaine*, crisp *Green* and *White Asparagus*, nutty *Parmesan*, salty *Prosciutto*, and an *Egg*, topped with *Olive Oil* and a squeeze of *Lemon*. A compose-your-own option allows patrons to personally select and wed an abundance of superior ingredients – from *Roasted Beets* to *Avocado* to premium proteins, such as *Blackened Ahi Tuna*, a *Gulf Shrimp Skewer*, and *Russ & Daughters Scottish Smoked Salmon*. Seasonal, homemade *Soups*, gourmet *Sandwiches* and *Wraps*, which vary weekly, and a few handmade pastries and breads baked make it part patisserie and part boulangerie.

#### **Beverages**

Guests can savor a glass of freshly squeezed *Bumble Bee Juice Lemonade*, from sister property *Bumble Bee Juice*, or indulge in a glass of vintage wine, with two-ounce tasting pours, four-ounce glasses, or six-ounce pours available – thanks to a state-of-the-art Wineemotion argon gas wine preservation system.

#### **Dress Code**

Casual

#### **Reservations**

Counter service. No reservations.

#### **Parking**

Free street parking is available on Federal Street or in the municipal parking lot on West Street.

#### For more information:

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