

FARM and FOOD 2017 Leadership Conference

Dining Options

McKinney's downtown offers a number of options for locally grown foods. We encourage you to support those that helped bring this Conference to McKinney as well as the other businesses that support small farmers, ranchers, and other local producers.

Rick's Chophouse

107 N. Kentucky St., www.rickschophouse.com

Upscale but casual steakhouse where the emphasis is on meats. Also offering a wide variety of soups and salads. Leather, wood, tin ceilings and gas lights create a relaxing atmosphere. Adjoining lounge for wine/cocktails.

SPONSOR



Harvest

112 E. Louisiana St., www.harvesttx.com

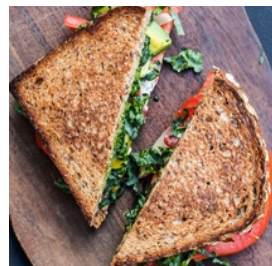
Seasonal menu full of artisanal meats and game, fresh produce and sustainable seafood entrees. "Rustic-chic" interior includes a bar featuring spirits infused and garnished with seasonal fruit and fresh herbs.

SPONSOR

Patina Green

116 N. Tennessee St., www.patinagreenhomeandmarket.com

Gourmet sandwiches, farm-fresh produce, and house-made packaged goods to-go. Emphasis is on products that are hand crafted, minimally processed, locally sourced, and seasonally inspired. Also featuring one-of-a-kind vintage home accessories.



Rye Craft Food & Drink

111 W. Virginia St., www.ryemckinney.com

Soups, salads, and entrees featuring local meats and seasonal produce, in a constantly changing menu. Prohibition-era and modernist cocktails offer hand-crafted syrups, house made infusions, and fresh herbs.

Local Yocal

213 N. Tennessee St., www.localyocalfarmtomarket.com

Rancher-owned butcher shop and local goods market is great for a quick snack or light lunch with a wide selection of cheeses, crackers, nuts, homemade spreads, baked goods, and artisan-made drinks, almost all of which are made by folks known by the owners.

