



For Immediate Release: April 1, 2014

Contact: Natalie Bowman | Communications Coordinator
412/622-6915, ext. 3802 | nbowman@phipps.conservatory.org

Café Phipps Named Top Museum Restaurant by *Food & Wine*

Pittsburgh public garden earns national recognition for exemplary food service and cuisine

Pittsburgh, Pa.— [Phipps Conservatory and Botanical Gardens](#) is pleased to announce today that its 3-star Green Restaurant Certified® [Café Phipps](#) has just been [named one of the top museum restaurants in the country by *Food & Wine*](#), bringing positive attention not only to Pittsburgh but to the city's thriving foodie scene. Serving fresh, sustainable and inventive health-conscious cuisine, this award-winning establishment focuses on creating delicious food that is good for people and the planet.

As a longtime advocate for [green building](#), restorative gardening and environmental outreach, Phipps truly raises the bar among cultural institutions when it comes to sustainability. Among its many progressive practices, the Green Restaurant Certified Café Phipps eliminated plastic disposables and bottled water; grows produce onsite in an organically managed green rooftop garden; emphasizes antibiotic, pesticide and GMO free, as well as local, fair trade and organic, ingredients; provides a large selection of vegan and vegetarian items; has an extensive recycling program; and composts all pre- and post-consumer food waste.

Going hand in hand with Café Phipps' green operations is the establishment's dedication to offering wholesome fare for guests of all ages. A leading sponsor of [Let's Move Pittsburgh](#) and a participant in First Lady Michelle Obama's [Let's Move! Museums and Gardens](#) initiative, the public garden is especially concerned about safeguarding the health of young visitors, offering a children's menu that features whole grains, organic fruits and vegetables, and ingredients that are minimally processed, low fat and low salt with no added sugar. Phipps has also eliminated junk food and beverages with high sugar content, including soda, which was [removed from the café](#) in a bold move made by the organization in September 2011.

"Part of what makes these mission-driven activities possible is the unique way that we set up our food service contract in 2005 to assume the financial risk, allowing us to be able to dictate how the café is run so that it is consistent with our values," says Phipps Executive Director Richard V. Piacentini. "We are also fortunate to have a great partnership with Sodexo that enables us to implement the highest standards, and the rave reviews we get as a result prove that it is possible to be responsible while being successful, too. We couldn't be more pleased with this national recognition of our stewardship efforts by *Food & Wine*."

Café Phipps is open Monday – Thursday, Saturday and Sunday from 10 – 11 a.m. and 2 – 4 p.m. for coffee and grab-and-go items, and from 11 a.m. – 2 p.m. for lunch. On Friday, hours are 10 – 11 a.m. and 7 – 9 p.m. for coffee and grab-and-go, 11 a.m. – 7 p.m. for lunch and dinner, and 4 – 7 p.m. for happy hour with discounted drinks and appetizers. Find the café menu, specials and more [here](#).

About Phipps: Founded in 1893, Phipps Conservatory and Botanical Gardens in Pittsburgh, Pa. is a green leader among public gardens with a mission to inspire and educate all with the beauty and importance of plants; to advance sustainability and promote human and environmental well-being through action and research; and to celebrate its historic glasshouse. Learn more: phipps.conservatory.org.

| [Twitter](#) | [Facebook](#) | [YouTube](#) |

###