

## "Best Health/Organic Food Restaurants in Houston"

Created by: Cityseeker

📍 3 Locations Bookmarked

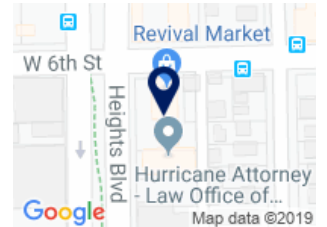


📷 by Adam Rosen

### Revival Market

"Amazing Local Food Market"

Houston's never had anything like this place. Set ideally in the middle of the Heights, the Revival Market focuses on local quality. Their still dirty-from-the-ground (or vine), vibrantly colored produce is a touch expensive, but you're also purchasing piece of mind that your local growers are finally being supported. The back wall will suck you in when you get a glimpse of scrumptious charcuterie selections. Get some prized parts of a pig you didn't think to be edible. On your way out, be sure to grab a loaf of their local Slow Dough bread, both crisp and chewy. While they're making your incredible coffee, peruse the house-made condiments, like Worcester sauce. -Adam Rosen



📞 +1 713 880 8463

🌐 [revivalmarket.com/](http://revivalmarket.com/)

✉ [info@revivalmarket.com](mailto:info@revivalmarket.com)

📍 550 Heights Boulevard, Houston TX



📷 by wsilver ©

### Field of Green's

"Vegetarian for the Masses"

"Eat your veggies" has plagued all of us. Thank goodness for places that make even tempeh sound delicious to meat lovers. The mostly vegetarian menu (ask for any item to be vegan) includes a couple of fish items for those who simply can't live without more traditional protein sources (the wild grilled salmon is delish!). For the rest, enjoy veggie fajitas or vegan fish tacos, an amazing Eden burger on a whole grain Ezekial bun, or eggplant parmesan. Don't miss the soups or anything with avocado. Besides being a great lunch spot, try brunch on Saturdays and Sundays. - JoAnn Takasaki



📞 +1 713 533 0029

🌐 [www.fieldofgreencuisine.com/](http://www.fieldofgreencuisine.com/)

📍 2320 West Alabama Street, (cross-street Revere Street), Houston TX

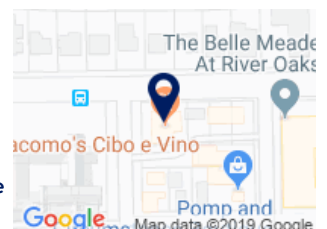


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### Giacomo's Cibo e Vino

"Take Small Bites All Day"

Stop in at lunch for a quick Lucia salad of mixed greens, roast beets, and toasted hazelnut crusted goat cheese along with the zuppa del giorno. Before long, after daydreaming of Venice for the whole afternoon, it's time to choose between the ravioli filled with chard and goat cheese or the orecchiette with spicy lamb meatballs. Keep an eye on the prize-panna cotta for dessert. Cafeteria, Venetian-style tapas are just the ticket whenever a little something extraordinary is all that's needed to make the world right again. - JoAnn Takasaki



📞 +1 713 522 1934

🌐 [www.giacomosciboevino.com](http://www.giacomosciboevino.com)

📍 3215 Westheimer Road, Houston TX

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