

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

Realizzata per : Cityseeker

📍 4 Posizioni indicati



📷 by jeffreyw ©

### Homegrown

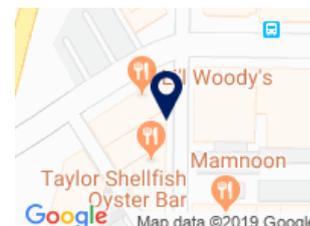
"Organic Sandwiches"

Homegrown promises a healthy yet delicious meal to its guests. At this cafe, the humble sandwich is reinvented with organic ingredients to present interesting varieties like Organic Oatmeal sandwich, Wild Lox and Herb Cream Cheese and Avocado Egg and Cheese. For those who don't prefer sandwiches, soups and salads are served as well. Be it a kick-start breakfast or a quick bite during the day, Homegrown satisfies all food lovers.

☎ +1 206 682 0935

💻 [www.eathomegrown.com/locations](http://www.eathomegrown.com/locations)

📍 1531 Melrose Avenue, Seattle WA



📷 by vauvau ©

### Portage Bay Cafe

"Dependable Fare In Collegiate Atmosphere"

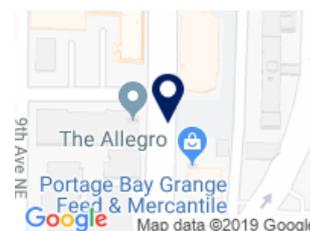
Connected to the University Inn on the fringe of the University of Washington campus, this cafe features fare and decor that reflect collegiate culture. For breakfast, order pancakes, French toast or waffles and take a trip to the topping bar. Dinner entrees show imagination, with offerings including slow-roasted duck with tasty port sauce and crab cakes with aioli for dipping.

☎ +1 206 547 8230

💻 [www.portagebaycafe.com](http://www.portagebaycafe.com)

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

📍 4130 Roosevelt Way Northeast, Seattle WA



📷 by ozmahan ©

### Tilth

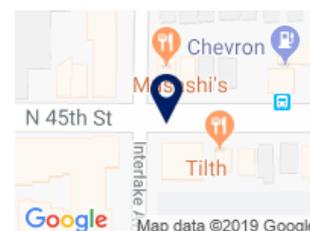
"Good Earth, Good Eats"

Chef Maria Hines proves that you can be a good steward of the earth and still delight your palate. Entering the old craftsman bungalow with a rocking chair porch feels like going to a friend's house for dinner. The decor is sparse, but the original leaded glass windows, a brick fireplace and painted green chairs add to its inherent charm. Using only locally sourced and organic ingredients, Tilth's menu items change seasonally. Try the mini duck burgers with homemade ketchup and mission fig at dinner or weekend brunch. A chalkboard highlights artisan cheese selections, and the extensive wine list features several eco-friendly choices.

☎ +1 206 633 0801

💻 [www.tilthrestaurant.com/](http://www.tilthrestaurant.com/)

📍 1411 North 45th Street, Seattle WA

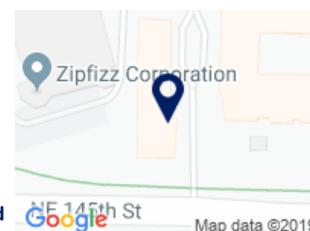


📷 by arnold | inuyaki ©

### Herbfarm

"Gourmet Dining"

For years this restaurant was actually located at a farm. In 1997, however, the restaurant burned to the ground and was rebuilt at Willows Lodge in Woodinville. It proved to be a good thing in a way, as more people began to take notice of this stellar dining establishment. It has since been ranked consistently among the top American restaurants. The dining concept, dinner by reservation only for people who cherish succulent gourmet



food, has not changed. Focus on freshness remains, with much of the ingredients coming farm-fresh from their own gardens. The food is French influenced with Northwest ingredients. The 9-course themed menu changes weekly and wines are selected to match each course, with more than 4000 bottles to choose from.

 +1 425 485 5300

 [www.theherbfarm.com/](http://www.theherbfarm.com/)

 [info@theherbfarm.com](mailto:info@theherbfarm.com)

 14590 Northeast 145th Street, Woodinville WA

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