



SIMPLY ROOTED™ *in food & family*

Sourcing ingredients with zero trans-fats, unless they are naturally occurring.

Serving milk that is BGH free, fat-free or 1%, and does not contain high fructose corn syrup.

Sourcing chickens that are raised without the use of non-therapeutic antibiotics.

Sourcing chicken and pork products that are hormone free.

Serving fresh fruits and vegetables every day .

Preparing entrees that are made with lean meats, low-fat cheeses and whole grain products.

Offering meals that are free from MSG, partially hydrogenated oils, artificial colors, flavors and/or preservatives and high fructose corn syrup.

Sourcing dolphin safe tuna.

Sourcing cage-free shelled eggs (or pasture-raised when possible).

Serving yogurt that is 100% all-natural or organic.

Serving hummus that is organic and tahini-free.

Offering a variety of balanced choices to satisfy the needs of customers.

Purchasing local products to support family farms and local economies and offer the freshest foods possible.

WE CARE ABOUT OUR CUSTOMERS!