ABOUT US

AS YOU’VE PROBABLY GATHERED BY NOW, THIS IS NOT YOUR TYPICAL DINER!

WE KNOW THE WORD “DINER” CALLS UP SOME IDEAS FOR MOST PEOPLE, IDEAS THAT INCLUDE LATE NIGHT HOURS, SIX-PAGE MENUS WITH 75 DIFFERENT ITEMS AND BREAKFAST SELECTIONS AVAILABLE AT 4 PM. WE DON’T DO A LOT OF THOSE THINGS BECAUSE WE ARE FAR FROM A TYPICAL DINER.

WE SAY “WE ARE A FARM FIRST” BECAUSE OUR FARM AND OUR RESTAURANT GO HAND-IN-HAND: WE RAISE ANIMAL-WELFARE-APPROVED™ LIVESTOCK THAT NEVER SEES THE INSIDE OF A BARN, SPENDS ITS ENTIRE LIFE IN UNDISTURBED PASTURES AND IS PROCESSED AT THE HIGHEST STANDARD. ALL THE MEAT AND EGGS WE SERVE ARE SOURCED DIRECTLY FROM OUR FARM. WE ALSO GROW CHEMICAL-FREE FRUITS AND VEGETABLES THAT WE HAND-HARVEST AND SERVE IN MANY OF OUR DISHES.

WE ARE ALSO NOT A TYPICAL DINER BECAUSE OUR KITCHEN STOCK IS OVER 90% ORGANIC AT ALL TIMES; ADDITIONALLY, WE DRAW THE MAJORITY OF OUR NON-MEAT FOOD PRODUCTS FROM SMALL FARMS AND LOCAL PRODUCERS WHENEVER POSSIBLE.

FINALLY, WE ARE NOT A TYPICAL DINER BECAUSE ALL OUR RECIPES ARE HOUSE-MADE AND ALL OUR PREPARATION IS DONE BY HAND AND MOSTLY TO ORDER. ALL OF THIS MEANS A SHORTER LIST OF OPTIONS AND A NARROWER FOCUS ON SOME ITEMS, BUT IT ALSO MEANS THAT EVERY BITE OF FOOD TASTES AND FEELS LIKE HOMEMADE, NATURALLY PRODUCED FOOD IS SUPPOSED TO. WE HOPE YOU AGREE.
OUR FARM

OUR FARM IS CALLED GRAZIN’ ANGUS ACRES™; IT IS LOCATED JUST 7.2 MILES AWAY IN GHENT, NY. IT IS A 100% ANIMAL-WELFARE-APPROVED™ FARM, SO OUR COWS, PIGS AND CHICKENS ARE ENTIRELY PASTURED, EATING FORAGE-BASED DIETS AND NEVER SPENDING A MOMENT INSIDE A BARN. OUR ANIMALS ARE RAISED MUCH LIKE THEY WERE MANY YEARS AGO (BEFORE THE INTRODUCTION OF CONTAINMENT-FEEDING TO ENHANCE GROWTH AND TECHNOLOGY TO SELECT TRAITS). WE USE TRACTORS TO CUT AND COLLECT HAY AND ELECTRICITY TO POWER OUR FARM BUT OUR METHODS OF PASTORAL MANAGEMENT ARE ESSENTIALLY IDENTICAL TO THOSE DEVELOPED BY TRADITIONAL FARMERS WHO RELIED ONLY ON LAND, WATER AND WEATHER TO NURTURE THEIR STOCK. WE RAISE HERITAGE BREED ANIMALS, MEANING WE ARE DRAWING ON PROVEN GENETIC LINES DEVELOPED OVER GENERATIONS AND UNINTERRUPTED BY MANIPULATION. CHECK OUT OUR ADDITIONAL LITERATURE OR SEND US AN EMAIL AT INFO@GRAZINBURGER.COM TO FIND OUT MORE ABOUT US

A.W.A

ANIMAL-WELFARE-APPROVED™ IS A RIGOROUS AND NON-MONETARY CERTIFICATION PROCESS ADMINISTERED BY AN INDEPENDENT AUDITOR WHICH ASSESSES THE HEALTH AND LIFE QUALITY OF ANIMALS ON SMALL FARMS AT THE HIGHEST SET STANDARD. TO QUALIFY AS A.W.A., OUR FARM MUST ENSURE THAT LIVESTOCK ARE NEVER INDOORS OR IN CONTAINMENT, THAT THEY LIVE ON PASTURE THROUGHOUT THEIR LIVES AND THAT THEY ARE PROCESSED IN THE MOST HUMANE FASHION TO PRODUCE THE MOST ETHICAL AND BEST-TASTING MEAT. YOU CAN FIND OUT MUCH MORE ABOUT A.W.A. CERTIFICATION BY GOING TO AGW.COM OR CHECKING OUT OUR A.W.A LITERATURE IN HOUSE!
A FEW OF OUR AMAZING LOCAL PARTNERS

HAWTHORNE VALLEY FARM
Hawthorne Valley Farm is one of the anchors of the Northern Hudson Valley community; they have been pursuing organic, biodynamic and animal-welfare-approved farming and engaging in community education since their founding over forty years ago. Their farm store and bakery are the source of all our organic breads and buns and we use their dairy products in our baked goods as well.

ARDITH MAE GOAT FARM
Ardith Mae is a 100% animal-welfare approved and organic goat dairy farm that makes over a dozen varieties of artisanal goat cheese as well as soaps and other products. We serve Ardith Mae chevre, feta and other products in some of our dishes. Find their stand next to ours at NYC greenmarkets or check them out at: ardithmae.com

COMMON HANDS FARM
Common Hands is a 100% organic farm in Hudson growing a remarkable variety of fruits, vegetables and grains as well as pastured meats. We use their delicious salad greens, vegetables and other products whenever they’re in season and as often as we can.

THE BARN AT MILLER’S CROSSING
The Barn at Miller’s Crossing is a 100% organic vegetable farm in Hudson we have worked with for years. They stock us with a number of great items, from organic potatoes for our French fries to organic vegetables for soups and salads to organic maple syrup tapped right here in Columbia County.